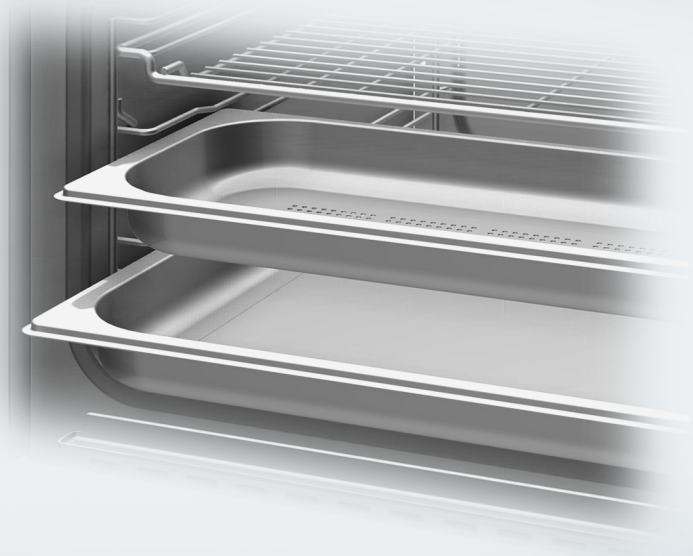
Operating and installation instructions
Steam combination oven



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 09 616 510

Contents

Warning and Safety instructions 6
Caring for the environment 15
Guide to the appliance 16
Front view 16
Accessories supplied 18
Description of the functions 20
Control panel 20
Control panel 22
Water container 22
Condensate container 22
Grease filter 22
Food probe 23
Temperature / Core temperature 23
Cooking duration (time) 23
Moisture 23
Noises 24
Heating-up phase 25
Steam reduction 25
Keeping warm 25
Oven interior lighting 26
Using for the first time 27
Basic settings 27
Cleaning for the first time 29
Setting the water hardness level 29
Setting the correct boiling point for water 30
Heating up the appliance 30
Function chart 31
Operating principles 34
Fill the water container 34
Select the function 34
Set the temperature / core temperature 34
Set the duration 35
Set the moisture level 35
At the end of the duration 35
Rinsing 35
After use 36

Contents

Operation 37
During use 37
Interrupting operation 37
Altering settings 37
To save a programme. 38
Insufficient water 38
Steam cooking / Defrost 39
Reheat 39
Combination mode 40
Fan plus / Conventional heat / Top heat / Bottom heat / Grill / Fan grill / Intensive bake / Cake plus 42
User programmes 43
Additional functions 45
Start time / Finish 45
Minute minder 46
System lock 47
Sensor lock 48
General notes 49
Steam cooking 49
The advantages of cooking with steam 49
Cooking containers 49
Your own containers 49
Universal tray / Combi rack 50
Shelf level 50
Temperature 50
Non-tip safety notches 50
Cooking duration 51
Cooking with liquid 51
Your own recipes 51
Steam cooking 52
Vegetables 52
Meat 56
Sausages 58
Fish 59
Shellfish 62
Mussels 63
Rice 64
Pasta 65

Contents

Dumplings 66
Grain 67
Pulses 68
Hen's eggs 70
Fruit 71
Menu cooking (cooking whole meals) - manually 72
Special applications 74
Reheat 74
Defrost 76
Bottling 80
Extracting juice with steam 84
Menu cooking (cooking whole meals) 85
Drying food 86
Pizza 87
Making yoghurt 88
Prove dough 90
Dissolve gelatine 90
Melt chocolate 91
Skinning vegetables and fruit 92
Apple storage 93
Blanching 93
Sweat onions 94
Cook bacon 94
Disinfect items 95
Heat damp flannels 96
Decrystallise honey 96
Making eierstich 97
Making preserves 98
Sabbath programme 99
Food probe 100
Roasting 104
Baking 113
Grilling 120
Automatic programmes 122
Overview of automatic programmes 123
To use an Automatic programme 124
Settings 125

Contents

Cleaning and care 128
Appliance front 129
Accessories 130
Universal tray, Combi rack, shelf runners 130
Cooking containers 130
Food probe 130
Grease filter 131
Floor filter 131
Water container / condensate container 131
Oven interior 132
PerfectClean 133
Maintenance 135
Soak 135
Drying 135
Rinsing 135
Descaling 136
Oven door 138
Problem solving guide 140
Optional accessories 146
Cooking containers 146
Other accessories 148
Cleaning and care products 150
Miele@home 151
Safety instructions for installation 153
Installation notes 154
Appliance and building-in dimensions 156
Installation in a tall unit 156
Installation in a base unit 158
Installation in a tall unit in combination with an oven 160
Installation in combination with ESW 6x14 162
Installation in combination with ESW 6x29 164
Installing the appliance 166
Electrical connection 167
Connection cable 168
Energy efficiency class 169
After sales service, data plate, guarantee 170

Warning and Safety instructions

This steam oven complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time.
They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This steam oven is intended for use in domestic households and similar working and residential environments.

▶ This steam oven is not intended for outdoor use.

▶ This steam oven is intended for domestic use only as described in these operating instructions. Any other usage is not supported by the manufacturer and could be dangerous.

▶ The steam oven can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Activate the system lock to ensure that children cannot switch on the steam oven inadvertently.

▶ Children under 8 years of age must be kept away from the steam oven unless they are constantly supervised.

▶ Children 8 years and older may only use the steam oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean the steam oven unsupervised.

▶ Please supervise children in the vicinity of the steam oven and do not let them play with it.

▶ Danger of suffocation.
Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children.
Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

▶ Danger of burning.
Children's skin is far more sensitive to high temperatures than that of adults. External parts of the steam oven such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the steam oven whilst it is in use.

▶ Danger or injury.
The oven door can support a maximum weight of 10 kg.
Do not let children sit on the door, lean against it or swing on it.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Never use a damaged steam oven. It could be dangerous. Check it for visible signs of damage before using it.

▶ The electrical safety of this steam oven can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt, please have the electrical installation tested by a qualified electrician.

▶ Before connecting the steam oven to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the steam oven to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

▶ For safety reasons, this steam oven may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Never open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

▶ If the plug is removed from the connection cable or if the appliance is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician. If the cable is damaged it must be replaced with the correct cable by a Miele authorised technician only. See "Electrical connection" for more information.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ Danger of burning.
The steam oven becomes hot when in use.
You could burn yourself on the heating elements, oven interior, cooked food, oven accessories or hot steam.
Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven. Take care when putting cooking containers into the oven or removing them not to spill the contents.

▶ Do not use the steam oven to heat up or bottle food in sealed jars and tins.
Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.

▶ Oil and fat can ignite if overheated. Never leave the appliance unattended when cooking with oil and fat. If it does ignite do not put the flames out with water.
Switch the steam oven off immediately and then suffocate the flames carefully using a suitable lid or fire blanket.

▶ Due to the high temperatures radiated, objects left near the steam oven when it is in use could catch fire. Do not use the steam oven to heat up the room.

▶ Grilling food for an excessively long time can cause it to dry out with the risk of catching fire. Do not exceed recommended grilling times.

▶ Some types of food dry out quickly and can self-ignite if high grill temperatures are used.
Never use the grill to finish baking part-cooked rolls or bread or to dry flowers or herbs. Use Fan plus or Conventional heat for this type of procedure.

▶ To avoid fuelling any flames, do not open the door if smoke occurs inside the appliance. Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.

▶ Plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the steam oven or catch fire.
Only use plastic containers which are declared by the manufacturer as being suitable for use in a steam oven. Follow the manufacturer's instructions on use. If you want to use plastic containers for steaming food make sure that they are temperature resistant to 100 °C and steam resistant. Any other plastic containers could melt, become brittle or break when subjected to heat.

▶ Food which is left in the oven to be kept hot can dry out and the moisture released can lead to corrosion damage in the appliance. Do not use the oven for keeping food warm and do not use utensils in the appliance which could corrode.

▶ Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.

▶ The door can support a maximum weight of 10 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The oven could get damaged.

▶ Never use the oven without the filter in the bottom of the oven in place. It will prevent coarse food residues from blocking the drainage system and the pump.

▶ To prevent the risk of damage do not leave the food probe in the oven when it is not being used.

▶ When using a small electrical appliance, e. g. a hand-held blender, near the steam oven, care should be taken that the cable of the appliance cannot get trapped by the steam oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Do not operate the steam oven without the lamp cover. Steam could could reach electrical components and cause a short circuit. Steam could also damage the electrical components.

▶ If the steam oven is installed behind a kitchen furniture door, it may only be used with the furniture door open.
Only close the door when the appliance is not in use and is completely dry inside.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ The side runners can be removed for cleaning purposes (see "Cleaning and care").
Ensure that they are replaced correctly and do not use the steam oven without them fitted.

Accessories

▶ Only use the Miele food probe supplied with this oven. If a replacement is necessary it can be obtained from the Miele.

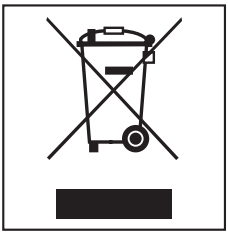
Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposal of your old appliance

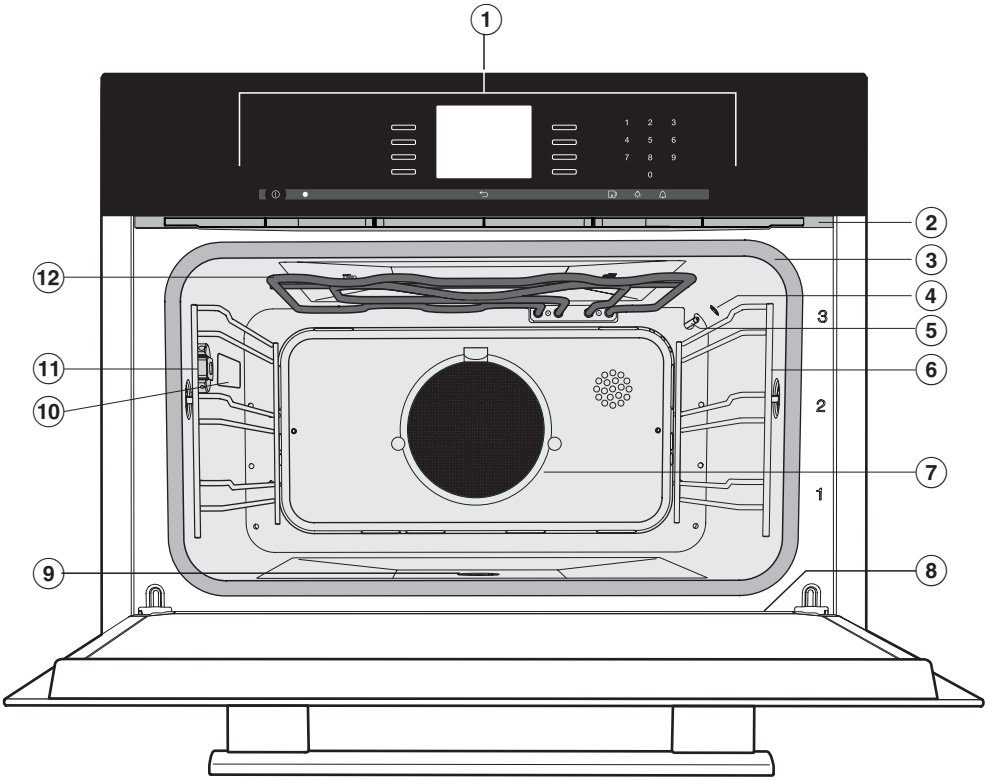
Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.

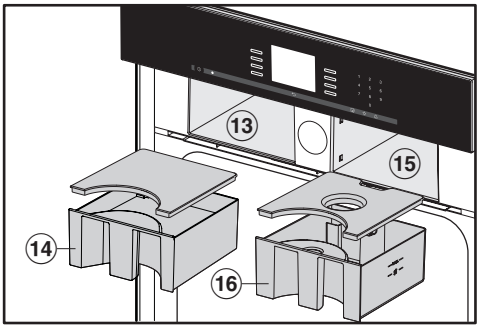


Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Guide to the appliance

Front view





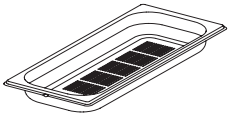
① Control panel
② Ventilation outlet
③ Door seal
④ Moisture sensor
⑤ Temperature sensor
⑥ Side runners with 3 shelf levels
⑦ Grease filter
⑧ Drip channel
⑨ Drain
⑩ Oven interior lighting
⑪ Connection socket for the food probe
⑫ Top heat/grill element

⑬ Condensate container compartment
⑭ Condensate container
⑮ Compartment for water container
⑯ Water container

Accessories supplied

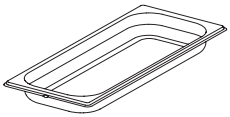
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

DGGL 20



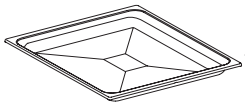
1 perforated container
Gross capacity 2.4 litres / Useable capacity 1.8 litres
450 x 190 x 40 mm (WxDxH)
- fits between the rails of a side runner

DGG 20



1 solid container
Gross capacity 2.4 litres / Useable capacity 1.8 litres
450 x 190 x 40 mm (WxDxH)
- fits between the rails of a side runner

Universal tray

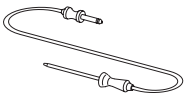


1 universal tray
- fits between the rails of a side runner

Combi rack

1 combi rack
- fits between the rails of a side runner

Food probe



For precise temperature controlled cooking
The food probe monitors the inner temperature of the meat (core temperature)

Descaling tablets

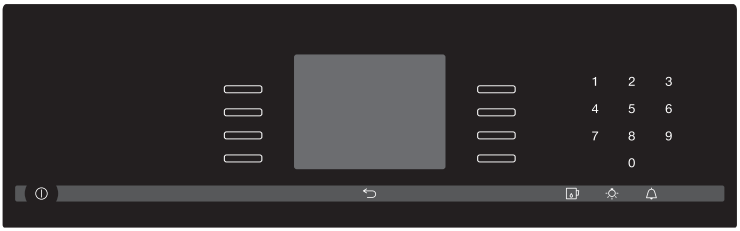
For descaling the appliance

Miele steam combination oven cookbook

A selection of the best recipes from the Miele test kitchen.

Description of the functions

Control panel



Sensor controls

Lightly touch the sensors to operate the appliance. An audible tone will sound each time a sensor is touched. You can alter the volume of the tone or switch the tone off in the Settings menu (see "Settings / Volume").

	Function
⏻	Switches the appliance on and off
⬭	For scrolling through the menus. For selecting the option or value shown in the display next to the sensor. (The sensors light up when it is possible to make a selection).
⮌	Back
☼	Lighting
🔔	For activating and deactivating the minute minder. For selecting the minute minder duration.
0, 1, ..	Number sensors For entering the time. (These only appear when an entry is possible or necessary).
	For opening/closing the control panel

Display

The following symbols appear in the display in addition to the text:

Symbol	Explanation
–	Appears beside an option or a prompt, e.g. "Continue" and is allocated to a sensor. You select the option you want by pressing the sensor next to it.
	A maximum of 4 options can be shown in the display. These arrows indicate if more than four options are available.
- - - -	A dotted line will appear under the last option available. The beginning of the list will appear under the dotted line.
+ / **-**	These only appear when an entry is possible or necessary. (Entering grill settings / times)
✓	A tick will appear beside the option which is currently selected.
i	Operating information and tips can be viewed in the display. This information can be cleared by selecting OK or by following instructions in the display.
	Start time
	Process finished

Description of the functions

Control panel

The water container and the condensate container are located behind the control panel. The sensor is used for opening and closing the control panel.
The panel is fitted with a device which will automatically stop it moving if it meets an obstruction whilst opening or closing.
Do not touch the handle or the appliance door whilst the panel is opening or closing!

Water container

The maximum water level is 1.4 litres, the minimum 1.0 litre. These levels are indicated on the container, inside it and on the outside. Do not exceed the maximum level.

The amount of water required for cooking will depend on the moisture level set as well as the type of food and its natural water content. Opening the door during cooking will increase the amount used.

Fill the water container to the maximum level before each use.

Depending on the food being cooked you may need to refill the water container after 90 minutes. The appliance will advise you when there is insufficient water in the container.

Condensate container

Condensate that collects in the appliance from cooking is pumped into the condensate container. The container has a maximum capacity of 1.4 litres.

Grease filter

Fit the grease filter in the back wall for all roasting programmes.
It should be removed when using steam programmes.
It must also be removed when baking, as otherwise results can be uneven (Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping).

Food probe

The food probe measures the core temperature in the food, enabling the temperature during the cooking process to be monitored simply and accurately.

Temperature / Core temperature

Some functions have recommended temperatures and where appropriate a pre-set core temperature for the food probe. You can alter the recommended temperature within a given range (see "Functions") for an individual cooking process or permanently (see "Settings"). You can alter the core temperature for the food probe within a given range for an individual cooking process or a cooking stage.

Cooking duration (time)

Depending on the function, you can set a cooking duration of between 1 minute and 6, 10 or 12 hours.
The duration of the Automatic, Maintenance and Menu cooking programmes is set at the factory and cannot be altered.

On functions and programmes that use steam alone, the cooking duration does not start to count down until the set temperature has been reached. It begins immediately with all other functions and programmes.

Moisture

The Combination mode and Reheat functions use a combination of oven heat and moisture. You can alter the moisture/humidity level within a given range for an individual cooking programme or a cooking stage.

Depending on the moisture setting for the programme, either moisture or fresh air is injected into the oven. If the moisture level is set to 0%, the maximum amount of air will be injected and no moisture. If the moisture level is set to 100%, air will not be injected into the oven and the maximum amount of moisture will be injected.

The appliance calculates the amount of moisture in the oven. The amount of moisture in the food will affect the amount of moisture the oven needs.

Some food gives off moisture during the cooking process. This moisture from the food also controls the amount of moisture needed. If the required amount of moisture is very low and the food already contains a lot of water the steam generator may not be activated at all.

Noises

You will hear a humming sound when the appliance is switched on, during operation and after it has been switched off. This sound does not indicate a malfunction or fault with the appliance. It occurs when water is pumped in or out of the appliance.
You will also hear the fan when the appliance is in use.

Heating-up phase

While the appliance is heating up to the temperature which has been set, the display will show "Heating-up phase" and the temperature in the cooking compartment as it rises in all programmes except for Automatic ones, Menu cooking, Reheat and Maintenance.

Steam cooking

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are cooking refrigerated or frozen food.

Steam reduction

with steam programmes

The steam reduction function will switch on automatically at the end of a cooking programme which uses a temperature of over 70 °C. This reduces the amount of steam which escapes when the door is opened. "Steam reduction" will appear in the display in addition to "Process finished".

This function can be switched off if you wish (see "Settings").

Keeping warm

with steam programmes

If you wish to use this function you will need to alter the default setting (see "Settings").

If the steam oven is not switched off at the end of a cooking programme, the keeping warm function will activate automatically. The food will be kept at a temperature of 70 °C for a maximum of 15 minutes.

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

Oven interior lighting

For energy saving reasons, the oven compartment lighting has been set at the factory to go out after the programme has begun.

If you want it to stay on all the time the oven is on you will need to alter the default setting (see "Settings").

If the door is left open at the end of a cooking programme the oven lighting will switch off automatically after 5 minutes.

The lighting radiates heat. It will switch itself off automatically when you are cooking with a temperature below 50 °C.

Touching the ☼ sensor switches the lighting on for 15 seconds.

Please refer to "Steam cooking" and "Special applications" for more information and tips on how to use your steam oven.

Basic settings

The steam oven will switch on automatically when it is connected to the electricity supply.

A welcome screen will appear in the display and you will then be requested to select some basic settings which are needed to set the appliance up for using for the first time.

Set language and country

- Touch one of the sensors next to the bar until the language you want appears in the display.
- Touch the sensor to the left hand side of the language you want.

A tick ✓ will appear beside the language selected.
If you have chosen the wrong language by mistake you can follow the flag symbol ⚑ to return to the Language sub-menu.

- Confirm your selection by touching the sensor next to "OK" (bottom right hand side next to the display).
- Touch one of the sensors next to the arrows until the country you want appears in the display.
- Touch the sensor to the left of the country you want.
- Confirm with "OK".

Set the time

- Set the time using the numerical keypad and confirm your selection with "OK".

Set the date

- Use the sensors next to **+** and **-** to set the year, the month and the day of the week and then confirm each with "OK".

Select the display format you want

You have the following options:

– **On**: The time is displayed when the oven is switched off.

– **Off**: The time is not displayed when the oven is switched off.

– **Night dimming**: The time is only displayed between 5:00 and 23:00.

■ Touch the sensor next to the format you want.

■ Touch the sensor next to "OK" to confirm your selection.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.

The appliance has undergone a function test in the factory. Residual water from this testing may have trickled back into the cabinet during transportation.

Cleaning for the first time

- Remove any protective foil.

Water container / condensate container

Take the water container / condensate container out of the appliance and rinse them by hand or in the dishwasher.

Accessories / Oven interior

- Take all accessories out of the oven.
- Wash the stainless steel cooking containers in a mild solution of washing-up liquid and hot water or in the dishwasher.

The universal tray and combi rack are treated with PerfectClean and must be cleaned by hand only. See "Cleaning and care - PerfectClean" for more information.

- Clean the universal tray and the combi rack with a clean sponge and a solution of hot water and washing-up liquid.
- Wipe the oven interior with a damp cloth to remove any dust or bits of packaging that may have accumulated during storage and unpacking.

Setting the water hardness level

The steam oven is set ex-works for hard water. It must be adjusted to local water hardness to ensure trouble-free operation and to ensure that descaling is carried out at the correct interval. The harder the water, the more often it will need to be descaled.

- Check the hardness of your local water supply and adjust the water hardness as necessary (see "Settings").

Setting the correct boiling point for water

Before cooking food for the first time, you must set the boiling point for water, as this varies depending on the altitude the appliance is located at. This procedure also flushes out the waterways.

This process **must** be carried out to ensure efficient functioning of your appliance.

- Run the appliance using steam cooking (100 °C) for 15 minutes. Proceed as described in "Operating principles".

If you **move house**, the appliance will need to be re-set for the new altitude if this differs from the old one by 300 m or more. To do this, descale the appliance (see "Cleaning and care / Descaling").

Heating up the appliance

To remove the grease from the ring heating element, heat the appliance up with nothing in it at 200 °C using the Fan plus function for 30 minutes. Proceed as described in "Operation".

There will be a slight smell the first time the heating element is heated up.
The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance. It is important to ensure that the room is well ventilated during this operation.

Main menu	Recommended temperature	Temperature range
Functions		
Fan plus For baking on several levels	160 °C 320 °F	30 - 225 °C 85 - 435 °F
Conventional heat For baking traditional recipes, e.g. rich fruit cake and soufflés	180 °C 355 °F	30 - 225 °C 85 - 435 °F
Combination mode - Fan plus For baking and roasting	170 °C 340 °F	30 - 225 °C 85 - 435 °F
Combination mode - Conventional heat For baking and roasting	180 °C 355 °F	30 - 225 °C 85 - 435 °F
Combination mode - Full grill For grilling	Level 3	Levels 1 - 3
Steam cooking Suitable for all types of food, bottling, juicing and special applications	100 °C 212 °F	40 - 100 °C 105 - 212 °F
Intensive bake For cooking dishes which require a moist topping and a crisp base	180 °C 355 °F	50 - 225 °C 120 - 435 °F
Bottom heat Use this setting towards the end of baking, to brown the base of a cake, quiche or pizza.	190 °C 375 °F	100 - 225 °C 210 - 435 °F
Top heat Use this setting towards the end of baking to brown the top of a gratin, quiche or pizza	190 °C 375 °F	100 - 225 °C 210 - 435 °F
Full grill For grilling thin cuts in large quantities and for browning large baked dishes	Level 3	Levels 1 - 3

Function chart

Main menu	Recommended temperature	Temperature range
Functions		
Economy grill For grilling thin cuts in small quantities and for browning small baked dishes	Level 3	Levels 1 - 3
Fan grill For grilling thicker items, e.g. rolled meat, poultry pieces	200 °C 395 °F	50 - 225 °C 120 - 435 °F
Cake plus For cake mixtures	160 °C 320 °F	30 - 225 °C 85 - 435 °F
Automatic programmes This option will bring up a list of all Automatic programmes available on this oven	-	-
Special applications		
Menu cooking (cooking whole meals) For cooking several types of food at the same time	-	-
Pizza	180 °C 355 °F	180 °C - 225 °C 355 °F - 435 °F
Defrost For gentle defrosting of frozen food	60 °C 140 °F	50 - 60 °C 120 - 140 °F
Reheat For gentle reheating of cooked food	130 °C 265 °F	120 - 140 °C 250 - 285 °F
Blanching	-	-

Main menu	Recommended temperature	Temperature range
Special applications		
Bottling	90 °C 195 °F	80 °C - 100 °C 175 °F - 212 °F
Disinfect items	-	-
Drying food	60 °C 140 °F	60 °C - 70 °C 140 °F - 160 °F
Prove dough	-	-
Sabbath programme	180 °C 355 °F	30 °C - 225 °C 85 °F - 435 °F
User programmes You can save your own cooking processes with this option	-	-
Settings For changing default settings	-	-
Maintenance		
Descale	-	-
Soak	-	-
Drying	-	-
Rinse	-	-

Before each cooking programme ensure that the filter in the bottom of the cooking compartment is correctly fitted. Otherwise coarse soiling could get into the drainage system and cause a blockage.

Fill the water container

Do not touch the door handle when opening the control panel. You could trap your fingers.

- Touch to open the control panel.
- Remove the water container (on the right) and fill it up to the maximum marker.

Only use cold mains tap water (below 20 °C). Never use distilled or mineral water or other liquids.

- Push the water container into the appliance until it connects.
- Touch the sensor to close the control panel.

Select the function

- Switch the appliance on ⏻.
- Select "Oven functions".
- If the function you want does not show in the display, touch one of the illuminated sensors to the right of the arrows in the display until the function you want appears.
- Touch the sensor to the left of the function you want to select it.

Set the temperature / core temperature

- If the recommended temperature is suitable for your recipe, confirm it with "OK".

or

- Set the temperature you want using the numerical keypad and then confirm with "OK".

Set the duration

- Use the numerical keypad to enter the duration.
- Confirm with "OK".

Set the moisture level

(with Combination mode and Reheat)

- Confirm the moisture level with "OK".

or

- Use the **- / +** sensors or the numerical keypad to set the moisture level you want and then confirm with "OK".

At the end of the duration

A buzzer will sound at the end of the programme and "Process finished" will appear in the display.
With some functions "Steam reduction" will also appear in the display. Wait until "Steam reduction" has gone out before opening the door and removing the food.

- Switch the appliance off.

Danger of burning.
You could burn yourself on the oven interior, spilled food, accessories and hot steam.
Use oven gloves when removing hot food from the appliance.

Rinsing

After you have switched the appliance off, you will be prompted to rinse the appliance if you have been using a programme with steam. It is very important to carry out the rinsing procedure to flush any food deposits out of the system. Follow the instructions in the display.

After use

- Remove and empty the water container / condensate container. Push upwards slightly as you take them out of the appliance.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".

Leave the appliance door open until the oven interior is completely dry.

During use

Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off and the cooking duration remaining stored in memory.

Steam will escape when you open the door. Step back from the appliance and wait until the steam has dissipated.
Danger of burning.
You could burn yourself on the oven interior, spilled food, accessories and hot steam.
Wear oven gloves when placing food in the oven or removing it and when handling hot food and shelves etc. inside the appliance.

Operation will resume when the door is closed.

The oven will heat up again and the display will show the temperature of the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

If the door is opened 55 seconds before the end of the programme "Process finished" will appear in the display and the programme will not be continued.

Altering settings

- Select "Change".
- Select the setting you wish to change, e.g. "Temperature" and then enter the change.
- Confirm with "OK".

To save a programme

You can save your frequently used cooking processes to "User programmes".

The word "Save" will appear in the display at the end of the programme.

■ Select "Save".

A summary of the programme will then appear in the display.

■ Select "Accept".

You can now save the cooking programme.

You can save the programme using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

■ Select the name you want.

When you are happy with the name, select "Save".

Information about the programme will then appear in the display.

■ Confirm with "OK".

Insufficient water

If water needs replenishing during the programme, a buzzer will sound and a reminder to refill the container will appear in the display.

■ Remove the water container and fill it with fresh tap water.

■ Push the water container into the appliance until it connects.

Operation will continue.

Steam cooking / Defrost

- Switch the appliance on.
- Fill the water container with fresh tap water and push it into the appliance.
- Place the food in the appliance.
- Select the function Steam cooking / Special applications > Defrost.
- Either confirm the recommended temperature with "OK" or enter and confirm another temperature.
- Enter the duration and confirm with "OK".

The appliance will start automatically after the duration has been confirmed.

When cooking with steam:
If the Keeping warm function has been activated the appliance will not switch off at the end of the programme.

Reheat

- Switch the appliance on.
- Fill the water container with fresh tap water and push it into the appliance.
- Place the food in the appliance.
- Select Special applications > Reheat.
- Either confirm the recommended temperature with "OK" or enter and confirm another temperature.
- Either confirm the moisture level with "OK" or enter and confirm another moisture level.
- Enter the duration and confirm with "OK".

The appliance will start automatically after the duration has been confirmed.

Combination mode

Combination mode works by combining dry heat and steam. You can combine up to ten cooking stages in a combination mode programme. You can set the temperature, moisture level and duration or core temperature for each cooking stage.

The cooking programme will be carried out in the order in which the individual stages are entered.

> The food probe cannot be used with "Combination mode / Grill".

The following example describes a cooking programme with 3 cooking stages.

- Switch the appliance on ⏻.
- Fill the water container with fresh tap water and push it into the appliance.
- If roasting, insert the food probe into the meat, place the meat in the oven and insert the food probe into the socket in the oven.
  Place the universal tray on the lowest shelf level to catch any drips if the meat is being roasted on the rack.
- Select "Combination mode".
- Select the cooking function you want.

Cooking stage 1

- Set the temperature (or level) you want, and confirm with "OK".
- Set the moisture level and confirm with "OK".
- Select "Duration" or "Set the core temperature".
- Set the duration or core temperature and confirm with "OK".
- Select "Add cooking stage".

Cooking stage 2

- Select the cooking function you want.
- Set the temperature (or level) you want, and confirm with "OK".
- Set the moisture level and confirm with "OK".
- Select "Duration" or "Set the core temperature".
- Set the duration or core temperature and confirm with "OK".
- Select "Add cooking stage".

Cooking stage 3

- Select the cooking function you want.
- Set the temperature (or level) you want, and confirm with "OK".
- Set the moisture level and confirm with "OK".
- Select "Duration" or "Set the core temperature".
- Set the duration or core temperature and confirm with "OK".
- Confirm "Finish Combi mode".

A summary of the individual cooking stages will appear in the display. If you do not want to add any more cooking stages, confirm with "Accept".

Start the cooking programme straight away or enter a start time or end time (see relevant section).

Fan plus / Conventional heat / Top heat / Bottom heat / Grill / Fan grill / Intensive bake / Cake plus

The grease filter on the back wall must be removed for baking.
Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping.

The appliance will start up automatically as soon as the temperature has been confirmed. A duration of between 1 minute and 12 hours can be selected. The duration will begin to count down when the appliance starts to operate.

You do not have to enter a cooking duration. If you do not enter a duration the appliance will switch itself off automatically after 12 hours.

With these functions you can choose to inject steam ("Burst of steam" will appear in the display). The steam will be injected as soon as you have selected this option. It takes about 1 minute. There is no limit to the number of times you can inject a burst of steam.

- Remove the grease filter from the back wall
- Switch the appliance on ⏻.
- Select the function you want.
- Confirm the pre-set temperature or set another one.
- Set the core temperature (this is not possible with Grill, Top heat, Bottom heat):
  If you are happy to use the recommended core temperature confirm with "OK". Otherwise use the numerical keypad to change it and confirm with "OK".

To enter a duration:

- Select "Change".
- Select "Duration".
- Enter the duration required and confirm with "OK".

User programmes

You can save up to 20 frequently used cooking programmes under their own names in the "User programmes" menu.

If there are no programmes saved to memory the following will appear in the display:

Create programme

This is used to create a new user programme.

If user programmes have already been created and saved, they will appear in the display. You can then choose from the following options:

Edit programmes

Create programme
Use this option to create a new user programme.

Change programme
Use this option to call up and change an existing user programme.

Delete programme
Use this option to delete existing user programmes.

To create a programme

- Select "User programmes".
- Select "Edit programmes" (or "Create programme").
- Select "Create programme".
- Enter the settings in the usual way and then confirm with "OK".

If you want to add another cooking stage, select "Add cooking stage" and proceed as before.

- Select "Finish programme".

A summary of the programme will then appear in the display.

- Select "Accept" to confirm.

You can save the programme using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

- Select "Save".
- Select the name you want.

When you are happy with the name, select "Save".

Information about the programme will then appear in the display.

- Confirm with "OK".

To change a programme

- Select "User programmes".
- Select "Edit programmes".
- Select "Change programme".
- Select the programme you want.

You can now change cooking stages or the programme name. Enter the settings in the usual way and then select "OK" to confirm.

To delete a programme

- Select "User programmes".
- Select "Edit programmes".
- Select "Delete programme".
- Select the programme you want.
- Confirm with "OK".

Start time / Finish

You can delay the start of a programme. The oven will then switch on automatically.
Delay start cannot be used for running the descaling programme.

Use "Start at" to enter the time of day at which you want the programme to start. Use "Ready at" to enter the time of day at which you want the programme to end.

The difference between the Start time and Finish time is used to calculate the cooking duration. The heating-up time required is automatically calculated by the steam oven.

If the temperature in the oven is too high, e. g. just after another programme, you will not be able to use this function. "Start at" / "Ready at" will not appear in the display if this is the case.
Open the oven door until the appliance has cooled down.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.
Fresh food can change its colour and even deteriorate.

Entering settings

- Select the function, temperature and duration as normal.
- Select "Change".
- Then select "Start at" or "Ready at" and enter the time you want the cooking programme to begin or end at.
- Confirm with "OK".

To delete a setting

- Select "Change".
- Select "Start at" or "Ready at".
- Select "Reset".

Minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can use the minute minder whilst a programme is running.

You can set a duration for the minute minder of between 1 second and 9 hours 59 minutes 59 seconds.
A minute minder duration of up to 10 minutes will be shown in min:sec in the display, and a minute minder duration of more than 10 minutes in h:min.

The minute minder duration must be entered in minutes and seconds or hours, minutes and seconds.
Example: 8 minutes = 00:08:00

At the end of the minute minder duration you will hear an audible tone. Switch the minute minder duration off by touching △. If you do not switch the minute minder off, the duration will carry on counting upwards in seconds and the △ symbol will flash in the display. This will tell you how much time has passed since the minute minder duration elapsed.

Entering settings

If the time of day display has been switched off (see "Settings - Time"), you will have to switch the oven on with the ⏻ sensor in order to set a minute minder duration.

- Touch the △ sensor.
- Enter the duration required using the numerical keypad.
- Confirm with "OK".

To change a setting

- Touch the △ sensor, enter the new duration and confirm with "OK".

To delete a setting

- Touch △, then select "Reset".

System lock

The system lock prevents the appliance being switched on by mistake.

The appliance is delivered with the system lock deactivated. If you wish to use it you will need to alter the setting (see "Settings > Safety").

To deactivate the lock

■ Touch the On/Off sensor ⏻.

A message will appear in the display.

■ Touch "OK" until the message goes out.

You can then use the appliance as normal.

The system lock will activate itself again automatically a few seconds after switching the appliance off.

Sensor lock

The appliance is fitted with a sensor lock to prevent settings being changed by mistake during a programme.

All sensors, with the exception of the On/Off sensor ⏻ are locked when the sensor lock is set. An elapsed minute minder duration can still be confirmed.

The appliance is delivered with the system lock deactivated. If you wish to use it you will need to alter the setting (see "Settings > Safety").

To deactivate the lock

■ Touch any sensor.

A message will appear in the display.

■ Touch "OK" until the message goes out.

You can then use the appliance as normal.

The sensor lock will activate itself again automatically a few seconds after the last time you touch a sensor.

This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

Steam cooking

The advantages of cooking with steam

Almost all vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked. Food also keeps its fresh, original colour.

Cooking containers

This appliance is supplied with stainless steel cooking containers. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (please refer to "Optional accessories"). This enables you to choose the most suitable container for the food you are preparing. When using the **Steam cooking** function use perforated containers where possible. These enable steam to reach food from all sides and help it cook evenly.

Your own containers

You can also use your own containers. However, please note the following:

– The container must be suitable for using in an oven and must be steam resistant. Plastic containers can only be used for steam cooking if the manufacturer has stated that they are suitable for such use.

– Thick sided containers are not very suitable for using with steam. They do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.

– Place the cooking containers on the rack or on a suitable tray, and not on the oven floor.

– Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Universal tray / Combi rack

If you are using the universal tray with the rack on top, e.g. for grilling, insert the tray between the rails of the side runners and the rack will automatically slide in above them.

Shelf level

You can select any shelf level when cooking with steam. You can also cook on several levels at the same time. This will not alter the cooking duration.

When using more than one deep container at the same time for steam cooking it is best to offset them on their runners and to leave at least one level free in between them.

Temperature

A maximum temperature of 100 °C is reached when steam cooking is taking place. Most types of food will cook at this temperature. Some more delicate types of food, such as soft fruit, must be cooked at lower temperatures as otherwise they will burst. More information is given in the relevant section.

Combination with a food warming drawer
When the warming drawer is in use the oven cavity in the steam oven can get up to 40 °C. If, in this case, you set a temperature of 40 °C, no steam will be produced because the oven cavity is too warm.

Non-tip safety notches

The universal tray and combi rack have non-tip safety notches in the middle which prevent them being pulled right out when they only need to be partially pulled out. The tray and rack can then only be taken out of the oven by raising them upwards and then pulling them out.

Cooking duration

In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.

The quantity of food does not affect the cooking duration. 1 kg of potatoes will take the same time to cook as 500 g.

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

Cooking with liquid

When cooking with liquid only fill the cooking container $^{2}/_{3}$ full to prevent the liquid spilling when the cooking container is removed from the oven.

Your own recipes

Food and recipes which are prepared in pot or a pan can also be cooked using steam. The cooking durations will be the same. Please note that food will not be browned when cooking with steam.

Vegetables

Fresh

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut them up.

Frozen

Frozen vegetables do not need to be defrosted beforehand, unless they have been frozen together in a block.

Frozen and fresh vegetables which take the same length of time to cook can be cooked together.

Break up vegetables that have frozen together in a lump and follow instructions on the packaging regarding cooking duration.

Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of food, and only fill it about 3 - 5 cm deep. When cooking large quantities divide the food between 2 or 3 shallow containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together.

Use solid containers for vegetables which are cooked in liquid.

Shelf level

To avoid any colour transfer when cooking vegetables with a distinctive colour (e.g beetroot) in a perforated container, do not place other food underneath the perforated container.

Duration

As with conventional methods, when cooking vegetables with steam, the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft/well done. Example:
firm potatoes, cut into quarters = approx. 18 minutes
firm potatoes, cut in half = approx. 22 minutes
Brussels sprouts, large, al dente = approx. 12 minutes
Brussels sprouts, small, soft = approx. 12 minutes

Settings

Automatic programmes > Vegetables > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

The durations given in the chart are guidelines for fresh vegetables. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter duration it can be put back in the oven and cooked for longer.

	Duration in minutes
Artichokes	32-38
Cauliflower, whole	27-28
Cauliflower, florets	8
Beans, green	10-12
Broccoli, florets	3-4
Chantenay carrots, whole	7-8
Chantenay carrots, halved	6-7
Chantenay carrots, chopped	4
Chicory, halved	4-5
Chinese cabbage, chopped	3
Peas	3
Fennel, halved	10-12
Fennel, cut into strips	4-5
Curly kale, chopped	23-26
Firm potatoes, peeled whole halved quartered	 27-29 21-22 16-18

	Duration in minutes
Fairly firm potatoes, peeled whole halved quartered	 25-27 19-21 17-18
Floury potatoes, peeled whole halved quartered	 26-28 19-20 15-16
Kohlrabi, cut into batons	6-7
Pumpkin, diced	2-4
Corn on the cob	30-35
Chard, chopped	2-3
Peppers, diced / cut into strips	2
Mushrooms	2
New potatoes, firm	30-32
Leeks, sliced	4-5
Leeks, halved lengthwise	6
Romanesco, whole	22-25
Romanesco, florets	5-7
Brussels sprouts	10-12
Beetroot, whole	53-57
Red cabbage, chopped	23-26
Black salsify, whole	9-10
Celeriac, cut into batons	6-7
Green asparagus	7
White asparagus	9-10

	Duration in minutes
Main crop carrots, chopped	6
Spinach	1-2
Spring cabbage, chopped	10-11
Celery, chopped	4-5
Swede, chopped	6-7
White cabbage, chopped	12
Savoy cabbage, chopped	10-11
Courgettes, sliced	2-3
Sugar snap peas	5-7

Meat

Fresh

Prepare the meat in the usual way.

Frozen

Meat should be thoroughly defrosted before cooking in the steam oven (see "Defrost").

Preparation

For meat which needs to be seared before being cooked, e.g. for a stew, sear the meat in a pan on the hob first.

Duration

The cooking duration depends on the thickness and the texture of the meat, and not on the weight. The thicker the piece of meat, the longer the cooking duration. A piece of meat weighing 500 g which is 10 cm thick will take longer to cook than a piece of meat weighing 500 g which is 5 cm thick.

Tips

Use a perforated container to retain the **juices** when cooking meat, such as prime beef topside. Place a solid container or the universal tray underneath to catch the juices.
You can use these to make a gravy or freeze them for later use.

Boiling fowl, back or top rib and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water and cook. The longer the cooking duration, the stronger the stock.

Settings

Automatic programmes > Meat > ...

or

Oven function > Steam cooking > ...
Temperature: 100 °C
Duration: see chart

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

Meat	Temperature in °C	Duration in minutes
Leg steak, covered with water	100	110-120
Knuckle	100	135-145
Chicken breast	100	8-10
Shank	100	105-115
Top rib, covered with water	100	110-120
Veal cutlets	100	3-4
Gammon slices	100	6-8
Lamb stew	100	12-16
Poularde	100	60-70
Turkey roulade	100	12-15
Turkey escalope	100	4-6
Brisket, covered with water	100	130-140
Beef stew	100	105-115
Boiling chicken, covered with water	100	80-90
Boiled topside	100	110-120

Sausages

Settings

Automatic programmes > Sausages > ...

or

Oven function > Steam cooking
Temperature: 90 °C
Duration: see chart

Sausages	Duration in minutes
Frankfurters	6-8
Bologna sausages	6-8
Veal sausages	6-8

Fish

Fresh

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

Frozen

Defrost frozen fish before cooking (see "Defrosting").

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to season fish with salt when cooking with steam as this method retains the minerals which give the fish its unique flavour.

Cooking containers

Grease perforated containers. Place the universal tray on the lowest shelf level.

Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the container with the fish directly above the universal tray to catch any liquid and so avoid any transfer of tastes to other food.

Temperature

85 °C – 90 °C
For gently cooking delicate types of fish, such as sole.

100 °C
For cooking firmer types of fish, e.g. cod and salmon.
Also for cooking fish in sauce or stock.

Duration

The cooking duration depends on the thickness and the texture of the fish, and not on the weight. The thicker the fish, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart.
If you find that the fish is not cooked sufficiently only cook it for a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Tips

Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.

Cook large fish in the swimming position. To help maintain the shape of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellyside down over the cup.

You can use any fish scraps, e.g. fish heads, bones, tails etc to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.

Blue fish is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon. (Follow recipe instructions for the ratio of water to vinegar).

Settings

Automatic programmes > Fish > ...

or

Oven function > Steam cooking
Temperature: see chart
Duration: see chart

The cooking durations given in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter duration it can be put back in the oven and cooked for longer.

	Temperature in °C	Duration in minutes
Eel	100	5–7
Perch fillet	100	8–10
Seabream fillet	85	3
Trout, 250 g	90	10–13
Halibut fillet	85	4–6
Atlantic cod fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	6–8
Salmon steak	100	8–10
Salmon trout	90	14–17
Coley fillet	85	3
Rose fish fillet	100	6–8
Haddock fillet	100	4–6
Plaice fillet	85	4–5
Monk fish fillet	85	8–10
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	100	6–8
Pikeperch fillet	85	4

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, remove and discard the intestines, and then wash the shellfish.

Cooking containers

Grease perforated containers. Place the universal tray on the lowest shelf level.

Duration

The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.

When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Settings

Automatic programmes > Shellfish > ...

or

Oven function > Steam cooking
Temperature: see chart
Duration: see chart

	Temperature in °C	Duration in minutes
Crevettes	90	3
Prawns	90	3
King prawns	90	4
Small shrimps	90	3
Lobster	95	10–15
Large shrimps	90	3

Mussels

Fresh

⚠ Only cook mussels which are closed.
N.B. Do not eat mussels which have not opened after being cooked. Danger of food poisoning.

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.

Frozen

Defrost frozen mussels before cooking.

Duration

The longer mussels are cooked, the tougher they become. Use the cooking durations given in the chart.

Settings

Automatic programmes > Mussels > ...

or

Oven function > Steam cooking
Temperature: see chart
Duration: see chart

	Temperature in °C	Duration in minutes
Barnacles	100	2
Cockles	100	2
Bearded mussels	90	12
Scallops	90	5
Razor clams	100	2–4
Venus mussels	90	4

Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid and so none of the nutrients are lost.

Settings

Automatic programmes > Rice > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

	Ratio Rice : Liquid	Duration in minutes
Basmati rice	1 : 1.5	15
Parboiled rice	1 : 1.5	23–25
Round grain rice Pudding rice Risotto rice	 1 : 2.5 1 : 2.5	 30 18–19
Brown rice	1 : 1.5	26–29
Wild rice	1 : 1.5	26–29

Pasta

Dry pasta

Dry pasta swells when it is cooked and needs to be cooked in liquid. The liquid must cover the pasta. Using hot liquid gives better results.

Increase the cooking time stated by the manufacturer by approx. $^{1}/_{3}$.

Fresh

Fresh pasta, such as you can buy from the supermarket chilled counter, does not need to absorb water. Cook fresh pasta in a perforated container.

Separate any pieces of pasta which have stuck together and spread them out in the cooking container.

Settings

Automatic programmes > Pasta > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

Fresh	**Duration in minutes**
Gnocchi	3
Knöpfli	2
Ravioli	3
Spätzle	2
Tortellini	3
Dry pasta, covered with water	
Tagliatelli	14
Vermicelli	8

Dumplings

Ready made boil-in-the-bag dumplings need to be well covered with water as otherwise they can fall apart. This is because even although they have been soaked in water beforehand they will not absorb enough moisture.

Cook fresh dumplings in a greased, perforated container.

Settings

Automatic programmes > Pasta > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

	Duration in minutes
Sweet dumplings	30
Yeast dumplings	20
Boil-in-the-bag potato dumplings	20
Boil-in-the-bag bread dumplings	18–20

Grain

Grain swells during cooking and needs to be cooked in liquid.The proportion of grain to liquid depends on the type of grain.

Grain can be cooked whole or cracked.

Settings

Automatic programmes > Grain > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

	Ratio Grain : Liquid	Duration in minutes
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, whole	1 : 1	7
Green spelt, cracked	1 : 1	18–20
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
Millet	1 : 1.5	10
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, whole	1 : 1	35
Rye, cracked	1 : 1	10
Wheat, whole	1 : 1	30
Wheat, cracked	1 : 1	8

Pulses

- Dried -

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required.
Exception: **Lentils** do not need to be soaked before cooking.

Soaked pulses must be covered with liquid during cooking. With unsoaked pulses a specific ratio of pulses : water is required.

Settings

Automatic programmes > Pulses > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

Soaked	
	Duration in minutes
Beans	
Kidney beans	55–65
Adzuki beans	20–25
Black beans	55–60
Pinto beans	55–65
Haricot beans	34–36
Peas	
Yellow split peas	40–50
Green split peas	27

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

Unsoaked		
	Duration in minutes	**Ratio Pulses : Liquid**
Beans		
Kidney beans	130–140	1 : 3
Adzuki beans	95–105	1 : 3
Black beans	100–120	1 : 3
Pinto beans	115–135	1 : 3
Haricot beans	80–90	1 : 3
Lentils		
Brown lentils	13–14	1 : 2
Red lentils	7	1 : 2
Peas		
Yellow split peas	110–130	1 : 3
Green split peas	60–70	1 : 3

Hen's eggs

Use a perforated container to boil eggs in the steam oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating up phase and so do not burst when they are cooked with steam.

When using a solid container for make egg dishes such as scrambled eggs, remember to grease it first.

Settings

Automatic programmes > Hen's eggs > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

	Duration in minutes
Small	
soft	3
medium	5
hard	9
Medium	
soft	4
medium	6
hard	10
Large	
soft	5
medium	6–7
hard	12
Extra large	
soft	6
medium	8
hard	13

Fruit

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Tip

You can use the juice which has collected in the solid container to make a glaze for a fruit flan.

Settings

Automatic programmes > Fruit > ...

or

Oven function > Steam cooking
Temperature: 100 °C
Duration: see chart

	Duration in minutes
Apple pieces	1–3
Pear chunks	1–3
Cherries	2–4
Mirabelle plums	1–2
Nectarine / Peach pieces	1–2
Plums	1–3
Quince, diced	6–8
Rhubarb pieces	1–2
Gooseberries	2–3

Menu cooking (cooking whole meals) - manually

Before cooking meals with the Menu cooking function switch off the steam reduction system (see "Settings").

You can use the steam oven to cook a whole meal containing types of food which have different cooking durations, e.g. fish fillet with rice and broccoli. Each dish is placed in the oven at different times so that they are all ready at the same time.

Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot) in a perforated container, place the perforated container directly above the condensate tray / universal tray to avoid any transfer of flavour or colour to other food and to prevent liquid dripping onto food below it.

Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods. Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types of fish with a soft structure, e.g. sole and plaice will become very firm when cooked at 100 °C.

Duration

If you are increasing the recommended temperature, shorten the cooking duration by approx. $^1/_3$.

Example

Rice	20 minutes
Fish fillet	6 minutes
Broccoli	4 minutes

20 minutes less 6 minutes = 14 minutes (1st duration: rice)
6 minutes less 4 minutes = 2 minutes (2nd duration: fish fillet)
Remaining time = 4 minutes (3rd duration: broccoli)

Durations	20 min - rice		
		6 min - fish fillet	
			4 min - broccoli
Setting	14 min	2 min	4 min

- Make sure Steam reduction has been deactivated.
- Place the rice in the oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the oven.
- Set the third cooking duration: 4 minutes.

Reheat

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food will reheat evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

Duration

10-15 minutes are usually sufficient for **one** plate of food. More than one plate will need a little longer.
If you are reheating several plated meals one after the other, the reheating time can be reduced by around 5 minutes for the second and subsequent plates as the oven will still be hot.

Moisture

The more moist the food, the less moisture needs to be added.

Tips

Food does not need to be covered before it is reheated.

Do not reheat large items, such as a whole joint of roast meat. Divide it into portions and reheat these as plated meals. Compact items, such as stuffed peppers or roulades, should be cut in half.

Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Reheat sauces separately, except for dishes such as stews and casseroles where the sauce is part of the dish.

Settings

Special applications > Reheat, or
Oven function > Combination mode - Fan plus
Temperature: see chart
Moisture: see chart
Duration: see chart

Food	Temperature in °C	Moisture in %	Duration in minutes
Vegetables			
Carrots Cauliflower Kohlrabi Beans	120	70	8–10
Side dishes			
Pasta Rice Potatoes, cut in half lengthways	120	70	8–10
Dumplings Mashed potato	140	70	18–20
Meat and poultry			
Sliced meat, 1 1/2 cm thick Roulades, sliced Goulash Lamb stew Chicken escalopes Turkey escalopes, sliced	140	70	11–13
Fish			
Fish fillet Fish roulades, cut in half	140	70	10–12
Plated meals			
Spaghetti, in tomato sauce Pork roast, potatoes and vegetables Stuffed peppers (cut in half), rice Chicken fricassee, rice Vegetable soup Creamed soup Clear broth Casserole	120	70	10–12

Defrost

It is much quicker to defrost items in the steam oven than at room temperature.

Temperature

60 °C is the best temperature for defrosting.
Exception: 50 °C for minced meat and game

Before and after defrosting

Remove all packaging before defrosting. **Exceptions:** Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow defrosted food to stand at room temperature after removing it from the oven. The standing time is necessary to allow the even distribution of heat.

Cooking containers

Use a perforated container with the universal tray underneath it when defrosting food which will drip, such as poultry. This way food will not be lying in defrosted liquid.

⚠ It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container, the sink and your hands. Danger of salmonella poisoning.

Food which does not drip can be defrosted in a solid container.

Tips

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2 - 5 minutes should be enough.

When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate it about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Defrost frozen pre-cooked meals according to the manufacturer's instructions.

Settings

Special applications > Defrost, or

Oven function > Steam cooking
Temperature: see chart
Duration: see chart

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Dairy products				
Cheese slices	125	60	15	10
Quark	250	60	20–25	10–15
Cream	250	60	20–25	10–15
Soft cheese	100	60	15	10–15
Fruit				
Apple sauce	250	60	20–25	10–15
Apple pieces	250	60	20–25	10–15
Apricots	500	60	25–28	15–20
Strawberries	300	60	8–10	10–12
Raspberries/ Blackcurrants	300	60	8	10–12
Cherries	150	60	15	10–15
Peaches	500	60	25–28	15–20
Plums	250	60	20–25	10–15
Gooseberries	250	60	20–22	10–15
Vegetables				
Frozen in a block	300	60	20–25	10–15
Fish				
Fish fillets	400	60	15	10–15
Trout	500	60	15–18	10–15
Lobster	300	60	25–30	10–15
Small shrimps	300	60	4–6	5
Cooked food				
Meat, vegetables, side dishes, casserole, soup	480	60	20–25	10–15

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Meat				
Roast meat	Sliced	60	8–10	15–20
Minced meat	250	50	15–20	10–15
Minced meat	500	50	20–30	10–15
Goulash	500	60	30–40	10–15
Goulash	1000	60	50–60	10–15
Liver	250	60	20–25	10–15
Saddle of hare	500	50	30–40	10–15
Saddle of roebuck	1000	50	40–50	10–15
Cutlets / chops / sausages	800	60	25–35	15–20
Poultry				
Chicken	1000	60	40	15–20
Chicken thighs	150	60	20–25	10–15
Chicken escalopes	500	60	25–30	10–15
Turkey drumsticks	500	60	40–45	10–15
Baked goods				
Puff pastries / Yeast buns		60	10–12	10–15
Creamed mixture cakes / biscuits	400	60	15	10–15
Bread / rolls				
Bread rolls		60	30	2
Rye bread, sliced	250	60	40	15
Wholegrain bread, sliced	250	60	65	15
White bread, sliced	150	60	30	20

Bottling

Vegetables and fruit

Only use unblemished, fresh produce which is in good condition for bottling.

Glass jars

Use clean jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the produce, clean the rims with a clean cloth and hot water and then seal the jars.

Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.
Remove any peel, stalks, cores or stones.
Cut up large fruit. For example, cut apples into slices.
If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewer as otherwise it will burst.

Vegetables

Rinse, clean and cut up vegetables.
Green vegetables should be blanched before bottling to help them retain their colour (see "Blanching").

Fill volume

Fill the jars with produce up to a maximum of 3 cm below the rim. Do not pack it down as this will damage the cell walls of the produce. Tap the jar gently onto a cloth to help distribute the contents evenly.

Fill the jars with liquid. The produce must be completely covered.
Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.

Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Procedure

- Place the jars in the perforated container (they should all be the same size). Ensure that they do not touch one another.
- Place the container on the lowest shelf level.

Settings

Special applications > Bottling, or
Oven functions > Steam cooking
Temperature: see chart
Duration: see chart

Produce	Temperature in °C	Duration in minutes*
Berries		
Red / Blackcurrants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengages	85	55
Fruit with pips		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55

* The durations quoted are for 1.0 litre jars. If using 0.5 litre jars reduce the duration by about 15 minutes. If using 0.25 litre jars reduce the duration by about 20 minutes.

Bottling cakes

Creamed, sponge and yeast dough mixtures are all suitable for bottling. Cakes will keep for approx. 6 months.
Cakes made with **fresh fruit** are **not suitable for long term storage**, and must be consumed within 2 days of being made.

Glass jars

Only use clean jars and accessories which are in perfect condition. Jars should be narrower at the bottom than the top. 0.25 litre jars are the most suitable for bottling cakes.

Jars must have a glass lid with metal spring clamp to seal them.

Make sure that all the jars are the same size so that bottling is carried out evenly.

Procedure

- Grease the inside of the jars with butter up to 1 cm below the rim.
- Sprinkle inside the jars with fine breadcrumbs.
- Fill the jars 1/2 to 2/3 full with cake mixture (depending on recipe). Make sure the rim stays clean.
- Place the rack on the lowest shelf level.
- Place the jars on the rack (all the same size) **without lids on**. Ensure that they do not touch one another.
- Close the jars **immediately** after bottling by clamping the glass lid down securely. Do not let the cakes cool down. If the mixture has risen above the rim, it can be pushed back down into the jar with the glass lid.

Settings

Type of mixture	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Creamed mixture	Conventional heat	-	160	-	25–45
Sponge	Conventional heat	-	160	-	50–55
Yeast dough	Combination mode - Conventional heat	1 2	30 160	100 30	10 30–35

Extracting juice with steam

You can use the steam oven to extract juices from soft fruit, such as berries and cherries.

It is best to use overripe fruit, as the riper the fruit the greater the quantity of juice produced. Very ripe fruit will also produce a more intense flavour.

Preparation

Sort and clean the fruit. Cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. The stalks do not need to be removed from raspberries etc.

Tips

Try experimenting with mild and tart fruit.

Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For 1 kg of sweet fruit add 50 –100 g of sugar, and for 1 kg of tart fruit add 100–150 g of sugar.

If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles, and then seal immediately with sterilised tops.

Procedure

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container or the universal tray underneath to catch the juice.

Settings

Steam cooking
Temperature: 100 °C
Duration: 40–70 minutes

Menu cooking (cooking whole meals)

You can cook up to three different types of food, e. g. fish with a side dish and vegetables.
The food can be selected in any order you like. The appliance will automatically sort them out in order of cooking duration required. The one with the longest duration goes in the oven first.

- Switch the appliance on ⏻.
- Fill the water container with fresh tap water and push it into the appliance.
- Then place the universal tray or the condensate tray in the appliance.
- Select "Special applications > Menu cooking".
- Select the food you want.

Depending on the type of food selected, you will be asked about the size and how well done you want it cooked.

- Select or enter the values required and then confirm your selection with "Continue".
- Select "Add food".
- Select the next food you want and proceed in the same way as with the first one.
- Repeat for the third type of food.

After you have confirmed "Start menu cooking", the display will tell you which food to put in the oven.
At the end of the heating-up phase, the display will show when the next food type is to be placed in the oven. When the time for the next food type to be placed in the oven is reached, the display will show the food type and the shelf runner. This process will be repeated for the third food type.

You can still cook food types not listed in the display together. See "Menu cooking - manually" for details on how to do this.

Drying food

Only use the Combination mode - Fan plus function to dry food so that moisture can be dissipated.

Procedure

- Cut the produce into similar sized pieces.
- Spread out across the rack covered in baking parchment.

Tip

Bananas and pineapple are not suitable for drying.

Settings

Special applications > Drying

or

Oven functions > Combination mode - Fan plus
Temperature: see chart
Duration: see chart
Moisture: 0 %

Food	Temperature in °C	Duration in hours
Apple rings	70	6–8
Apricots, halved, stones removed	60–70	10–12
Pear slices	70	7–9
Herbs	60	1.5–2.5
Mushrooms	70	3–5
Tomatoes, quartered	70	7–9
Citrus fruit, sliced	70	8–9
Damsons, stones removed	60–70	10–12

Pizza

Settings

Special applications > Pizza
Temperature: 180 °C - 225 °C
Duration: 1-20 minutes
Note: place on the rack covered with baking parchment

or

Oven function > Fan plus
Temperature: 180 °C - 225 °C
Duration: 1-20 minutes
Note: place on the rack covered with baking parchment

Making yoghurt

To make yoghurt, you will need either fresh live yoghurt or yoghurt culture, obtainable from health food shops.

Use natural yoghurt with live culture and without additives. Heat-treated yoghurt is not suitable.

The yoghurt must be fresh (short storage time)

You can use either unchilled long-life or fresh milk. Long-life milk can be used without any further treatment. Fresh milk must first be heated to 90 °C and then cooled down to 35 °C. Do not boil it. Fresh milk will give a better set than long-life milk.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars whilst the yoghurt is thickening.

Immediately after preparation place the yoghurt in the fridge to cool down.

How well home prepared yoghurt sets will depend on the consistency, fat content and the cultures used in the starter yogurt. Not all yoghurts are suitable for use as starter yoghurt.

Possible reasons for unsatisfactory results

Yoghurt has not set:
Incorrect storage of starter yoghurt, too much time out of the refrigerator, e.g. in transportation, damaged packaging, milk not sufficiently heated.

Liquid has separated:
The jars were moved, yoghurt was not cooled down quickly enough.

Yoghurt is gritty:
Milk was overheated or in poor condition, milk and starter yoghurt not evenly stirred.

Tip

When using yoghurt enzyme, yoghurt can be made from a milk / cream mixture. Mix 3/4 litre milk with 1/4 litre cream.

Procedure

- Mix 100 g yoghurt with 1 litre of milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into jars and seal the jars.
- Place the sealed jars in a cooking container or on the rack. Ensure that they do not touch one another.
- Place the jars in the refrigerator immediately on completion of the process. Avoid moving the jars unnecessarily.

Settings

Automatic programmes > Special > Make yoghurt

or

Oven functions > Steam cooking
Temperature: 40 °C
Duration: 5:00 hours

Prove dough

Procedure

- Prepare the dough according to the recipe.
- Place the dough in an uncovered bowl in a perforated container or on the rack.

Settings

Special applications > Prove dough
Duration: according to recipe instructions

or

Oven functions > Combination mode - Fan plus
Temperature: 30 °C
Moisture: 100 %
Duration: according to recipe instructions

Dissolve gelatine

Procedure

- **Gelatine leaves:** Completely cover the gelatine leaves with cold water and leave to soak for 5 minutes. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder**: Place in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place in a perforated container.

Settings

Automatic programmes > Special > Dissolve gelatine

or

Oven functions > Steam cooking
Temperature: 90 °C
Duration: 1 minute

Melt chocolate

You can use the steam oven for melting any type of chocolate.

Procedure

- Break the chocolate into small pieces.
  Leave chocolate cake covering in its packaging, and place in a perforated cooking container.
- Place large quantities in a solid cooking container and small quantities in a cup or a bowl.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.
- Stir large quantities once halfway through cooking.

Settings

Automatic programmes > Special > Melt chocolate

or

Oven functions > Steam cooking
Temperature: 65 °C
Duration: 20 minutes

Skinning vegetables and fruit

Procedure

- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit / vegetables in a perforated cooking container if using steam cooking and in the universal tray if using the grill.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven otherwise the skin cannot be removed.

Settings

Oven functions > Full grill
Level 3
Duration: see chart

Food	Duration in minutes
Peppers, halved	10
Tomatoes	7

Oven functions > Steam cooking
Temperature: 100 °C
Duration: see chart

Food	Duration in minutes
Apricots	1
Almonds	1
Nectarines	1
Peppers	4
Peaches	1
Tomatoes	1

Apple storage

You can treat homegrown apples in the steam oven to increase the length of time you can store them for. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings

Oven functions > Steam cooking
Temperature: 50 °C
Duration: 5 minutes

or

Automatic programmes > Fruit > Apples > Whole > Preserving

Blanching

Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

Procedure

- Put the prepared vegetables into a perforated cooking container.
- Once blanched, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

Settings

Special applications > Blanching

or

Oven functions > Steam cooking
Temperature: 100 °C
Duration: 1 minute

Sweat onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.

Settings

Automatic programmes > Special > Sweat onions

or

Oven functions > Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Cook bacon

The bacon does not brown.

Procedure

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with a lid or with foil that is temperature resistant up to 100 °C and to hot steam.

Settings

Automatic programmes > Special > Cook bacon

or

Oven functions > Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Disinfect items

The steam oven can be used to disinfect baby bottles and other containers so that at the end of the programme they are as germ free as they would have been had they been boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100 °C and also that they can withstand hot steam.

Dismantle, clean and thoroughly rinse baby bottles. All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

Procedure

- Place the individual parts in a perforated container (on their sides or with the opening facing downwards) ensuring that they do not touch one another to allow hot steam to reach them from all sides.
- Place the container on the lowest shelf level.

Settings

Special applications > Disinfect items
Duration: 1 minute to 10 hours

or

Oven functions > Steam cooking
Temperature: 100 °C
Duration: 15 minutes

Heat damp flannels

Procedure

- Moisten the flannels and then roll them up.
- Place them beside one another in a perforated cooking container.

Settings

Automatic programmes > Special > Heat (damp) flannels

or

Oven functions > Steam cooking
Temperature: 70 °C
Duration: 2 minutes

Decrystallise honey

Procedure

- Loosen the lid and place the jar of honey in a perforated container.
- Stir the honey once during the cooking duration.

Settings

Automatic programmes > Special > Decrystallise honey

or

Oven functions > Steam cooking
Temperature: 60 °C
Duration: 90 minutes (the duration is the same however much honey there is and for all sizes of jar)

Making eierstich

Procedure

- Mix 6 eggs with 375 ml milk (do not beat until foamy).
- Season the egg and milk mixture and pour into a greased solid cooking container with a little butter.

Settings

Oven functions > Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Making preserves

Only use unblemished, fresh produce which is in good condition for making preserves.

Glass jars

Only use sterilised jars with twist-off lids and up to a maximum capacity of 250 ml.

After pouring in the fruit, clean the rim of the jar with a clean cloth and hot water.

Preparation

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.
Remove any stalks, cores or stones.

Purée the fruit as otherwise the preserve will not set.

Add jam sugar to the fruit (according to packet instructions) and stir well.
For sweet fruit and berries you should also add some citric acid.

Procedure

- Fill jars maximum 2/3 full.
- Place the jars without their lids on in a perforated container or on the rack.
- At the end of the programme take the jars out of the oven using oven gloves. Leave them to stand for 1 - 2 minutes before sealing them with twist off lids and then leave them to cool.

Settings

Combination mode - Fan plus
Temperature: 150 °C
Moisture: 0 %
Duration: 35 minutes

Sabbath programme

This programme lasts for 72 hours for religious observance. It uses "Conventional heat" and cannot be altered. Once set the time of day will not be visible in the display. The oven light will also not come on, even when the door is opened. The oven will only start heating up after opening and closing the door.
The Sabbath programme cannot be started if a minute minder time is running.

- Select "Special applications".
- Select "Sabbath programme".
- Select the temperature required.
- Open the door.
- Place the food in the oven.
- Close the door.

The programme will start in 5 minutes time. A Sabbath programme that has been started cannot be changed, nor can it be saved under User programmes. The programme can only be stopped by switching the appliance off.

Food probe

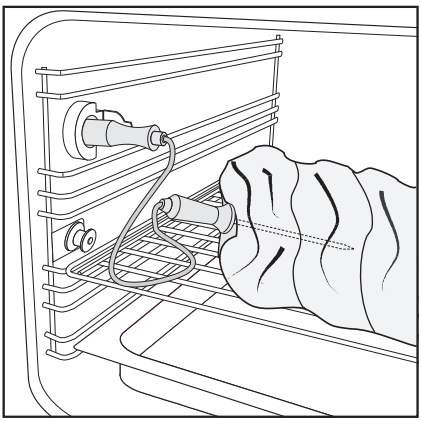
How it works

The tip of the probe is pushed into the centre of the meat where it measures the **core temperature** continuously.

The core temperature set will depend on how well cooked you want your meat to be and on the type of meat. The temperature can be set between 30 and 99 °C.

The cooking duration will depend on the temperature in the oven compartment and the thickness of the meat. The higher the temperature and the thinner the meat, the quicker the set core temperature will be reached.

The cooking process will finish automatically when the core temperature in the meat reaches the value set for the food probe.
Exception: In Combination mode another cooking stage, e.g. browning the meat may be required.



Remove the food probe from the socket after use. Take care as it could still be hot.

Never leave it in the appliance when not in use. It could get damaged by the heat produced in another function. Keep it in a safe place, in a drawer, for example.

When to use it

The food probe can be used with the following functions:
- Combination mode - Fan plus,
- Combination mode - Conventional heat
- Fan plus
- Fan grill
- Conventional heat
- Intensive bake
- Cake plus
- Steam cooking
- Reheat

Important notes about using the food probe

The metal tip of the food probe must be fully inserted into the centre of the food.

Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.

If the meat is very heavily marbled with fat, select the highest core temperature given in the chart.

When using roasting bags, insert the probe through the bag into the centre of the meat. You can also place the meat, with the food probe inserted, inside the bag. Follow the roasting bag manufacturer's instructions.

If wrapping meat in aluminium foil, the food probe must be inserted through the foil to the centre of the meat.

Food probe

Procedure

- Prepare the meat in the usual way.
- Insert the metal tip of the food probe fully into the food.
- Place the food in the oven.
- Open the connection socket for the food probe and insert the food probe into the socket as far as it will go.
- Select the function you want.
- Alter the recommended and / or core temperature if necessary.

Tips

If you are cooking several pieces of meat together, insert the food probe in the largest piece of meat.

If the food is not cooked sufficiently when the core temperature is reached, insert the food probe into another place and repeat the programme.

Settings

Meat	Core temperature °C
Veal roast	75–80
Gammon joint	75–85
Leg of lamb	80–85
Saddle of lamb	70–75
Saddle of roebuck / hare	65–75
Roast beef	80–90
Fillet of beef / Sirloin joint rare medium well done	 40–45 50–60 60–70
Pork / Blade roast	80–90
Pork tenderloin / Chump end	70–80
Game / rump cut	80–90

We recommend using Combination mode - Fan plus or Combination mode - Conventional heat for roasting.

Please ensure that the grease filter is fitted in the oven.

Frozen meat must be defrosted before it is cooked. Never cook from frozen.

You do not need to preheat the oven for roasting. The meat is placed in a cold oven.

Remove any membranes and sinews before roasting. Season to taste and dot with butter or, in the case of game, bard with rashers of streaky bacon. Game can be marinated overnight, e.g. in buttermilk, to tenderise it.

If you are cooking several pieces of meat together, select pieces that are similar in size.

Allow a standing time of approx. 10 minutes before carving meat to allow the meat juices to be evenly distributed.

Combination mode

The lower the temperature in the oven, the longer the cooking duration and the more tender the result.

Roast meat on the rack above the universal tray. The meat juices will collect in the tray and can then be used to make a gravy or sauce.

The addition of steam prevents the surface of **lean meat** from drying out.
Excellent results can be achieved when using 5 to 6 cooking stages for the cooking process.
Use cooking stage 1 to pre-heat the oven together with the rack above the universal tray.
Brown the meat in cooking stage 2.
In cooking stage 3, adjust the temperature so that it is suitable for cooking the meat so that it is tender.
Then use cooking stage 4 to cook the meat until tender.
Finally use cooking stage 5 to achieve the required cooking level, e.g. rare, medium, well done.

When roasting **fatty meat** with crackling, use a high temperature in cooking stage 1 to render the fat and brown the crackling. Reduce the temperature and increase the moisture in cooking stage 2. In cooking stage 3 increase the temperature for crispy crackling.

For **braised meats**, pre-heat the oven with the rack above the universal tray in cooking stage 1.
Brown the meat in cooking stage 2.
Use cooking stage 3 to braise the meat at a temperature of 100 °C with 84 % moisture.

For **poultry**, use a high temperature and a high moisture level in cooking stage 1 to render the fat.
Increase the temperature in cooking stage 2.
Brown the poultry in cooking stage 3.

Please refer to the roasting chart which follows for details on the settings.

Roasting chart

Type of meat	Function	Stage	Temp-erature in °C	Moist-ure in %	Duration in minutes	Core temp-erature in °C
Poultry						
Duck up to 2 kg, stuffed	Combination mode - Fan plus	1	190	40	20	-
	Combination mode - Fan plus	2	100	80	140	-
	Fan grill	3	190	-	23	-
Duck up to 2 kg, unstuffed	Combination mode - Fan plus	1	190	40	20	-
	Combination mode - Fan plus	2	100	80	100	-
	Fan grill	3	190	-	23	-
Duck breast, rare	Combination mode - Full grill	1	Level 3	0	15	-
	Combination mode - Fan plus	2	30	0	20	-
	Combination mode - Full grill	3	Level 3	0	7-13	-
Duck breast, well done	Combination mode - Full grill	1	Level 3	0	15	-
	Combination mode - Fan plus	2	30	0	20	-
	Combination mode - Full grill	3	Level 3	0	7-13	-
	Combination mode - Fan plus	4	30	0	5	-
Goose up to 4.5 kg	Combination mode - Fan plus	1	190	40	30	-
	Combination mode - Fan plus	2	100	80	270	-
	Fan grill	3	190	-	23	-
Chicken, whole	Combination mode - Fan plus	1	200	95	50	-
	Combination mode - Fan plus	2	225	0	8-10	-
	Combination mode - Full grill	3	Level 3	0	0-12	-
Chicken drumsticks	Combination mode - Fan plus	1	200	95	30-25	-
	Combination mode - Fan plus	2	225	0	13-18	-
	Combination mode - Full grill	3	Level 3	0	0-17	-
Turkey roulade, Stuffed or unstuffed	Combination mode - Fan plus	1	190	40	20	-
	Combination mode - Fan plus	2	140	75	100	-
	Fan grill	3	200	-	4-8	-
Turkey breast	Combination mode - Fan plus	1	170	65	85	-
	Full grill	2	Level 3	-	0-9	-

Type of meat	Function	Stage	Temp-erature in °C	Moist-ure in %	Duration in minutes	Core temp-erature in °C
Veal						
Fillet/saddle (roast)						
rare	Fan grill	-	175	-	-	45
medium	Fan grill	-	165	-	-	55
well done	Fan grill	-	160	-	-	75
Fillet/saddle (roast) (with moisture), rare*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	8	-
	Combination mode - Conventional heat	3	60	0	30	-
	Combination mode - Conventional heat	4	60	49	31	-
Fillet (roast) (with moisture), medium*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	0	20	-
	Combination mode - Conventional heat	4	65	49	60	-
	Combination mode - Conventional heat	5	70	51	60	-
Fillet (roast) (with moisture), well done*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	0	20	-
	Combination mode - Conventional heat	4	65	49	60	-
	Combination mode - Conventional heat	5	90	68	50	-
	Fan grill	6	200	-	5	-
Saddle / crown roast (with moisture), well done*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	0	20	-
	Combination mode - Conventional heat	4	65	49	60	-
	Combination mode - Conventional heat	5	90	68	80	-
	Fan grill	6	200	-	5	-

* In stage 1 please place the universal tray on shelf level 1 and the rack on shelf level 2 (except with rack of lamb where the rack is placed on the universal tray on shelf level 1) without food on it and pre-heat the oven. Place the meat on the pre-heated rack at the beginning of stage 2.

Roasting

Type of meat	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Veal						
Shank	Combination mode - Conventional heat	1	100	84	155	-
	Fan grill	2	190	-	17	-
Pot roast*	Full grill	1	Level 3	0	10	-
	Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	84	165	-
Lamb						
Leg of lamb	Full grill	1	Level 3	-	18	-
	Combination mode - Conventional heat	2	100	57	190	-
Saddle / crown roast, medium*	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	8	-
	Combination mode - Conventional heat	3	100	0	30	-
	Combination mode - Conventional heat	4	75	47	40	-
Saddle / crown roast, well done*	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	10	-
	Combination mode - Conventional heat	3	30	0	30	-
	Combination mode - Conventional heat	4	100	57	100	-
Beef						
Fillet (roast), rare	Fan grill	-	175	-	-	45
Fillet (roast), medium	Fan grill	-	170	-	-	55
Fillet (roast), well done	Fan grill	-	165	-	-	75
Fillet (with moisture), rare*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	60	0	30	-
	Combination mode - Conventional heat	4	60	49	31	-

* In stage 1 please place the universal tray on shelf level 1 and the rack on shelf level 2 (except with rack of lamb where the rack is placed on the universal tray on shelf level 1) without food on it and pre-heat the oven. Place the meat on the pre-heated rack at the beginning of stage 2.

Type of meat	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Beef						
Fillet (with moisture), medium*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	0	20	-
	Combination mode - Conventional heat	4	65	49	60	-
	Combination mode - Conventional heat	5	70	51	60	-
Fillet (with moisture), well done*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	0	20	-
	Combination mode - Conventional heat	4	65	49	60	-
	Combination mode - Conventional heat	5	90	68	105	-
	Fan grill	6	200	-	8	-
Pot roast*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	84	205	-
Roulades*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	84	120	-
Sirloin joint (roast), rare	Fan grill		175	-	-	45
Sirloin joint (roast), medium	Fan grill		170	-	-	55
Sirloin joint (roast), well done	Fan grill		165	-	-	75
Sirloin joint (with moisture), rare*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	60	0	30	-
	Combination mode - Conventional heat	4	60	49	31	-

* In stage 1 please place the universal tray on shelf level 1 and the rack on shelf level 2 (except with rack of lamb where the rack is placed on the universal tray on shelf level 1) without food on it and pre-heat the oven. Place the meat on the pre-heated rack at the beginning of stage 2.

Roasting

Type of meat	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Beef						
Sirloin joint (with moisture), medium*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	0	20	-
	Combination mode - Conventional heat	4	65	49	60	-
	Combination mode - Conventional heat	5	70	51	60	-
Sirloin joint (with moisture), well done*	Combination mode - Full grill	1	Level 3	0	10	-
	Combination mode - Full grill	2	Level 3	0	10	-
	Combination mode - Conventional heat	3	100	0	20	-
	Combination mode - Conventional heat	4	65	49	60	-
	Combination mode - Conventional heat	5	90	68	135	-
	Fan grill	6	200	-	8	-
Pork						
Fillet	Fan grill	-	200	-	-	75
Gammon joint	Combination mode - Fan plus	1	200	0	30	-
	Combination mode - Fan plus	2	130	100	-	75
Pork with crackling	Combination mode - Fan plus	1	225	54	40	-
	Combination mode - Conventional heat	2	100	84	30	-
	Fan grill	3	165-185	-	20-25	-
Pork loin	Combination mode - Conventional heat	1	180	50	30	-
	Combination mode - Conventional heat	2	130	30	-	75

* In stage 1 please place the universal tray on shelf level 1 and the rack on shelf level 2 (except with rack of lamb where the rack is placed on the universal tray on shelf level 1) without food on it and pre-heat the oven. Place the meat on the pre-heated rack at the beginning of stage 2.

Type of meat	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Game						
Saddle of venison*, medium	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	7	-
	Combination mode - Conventional heat	3	30	0	30	-
	Combination mode - Conventional heat	4	75	52	40	-
Saddle of venison, well done*	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	13	-
	Combination mode - Conventional heat	3	30	0	30	-
	Combination mode - Conventional heat	4	100	47	107	-
Venison rump	Full grill	1	Level 3	-	20	-
	Combination mode - Conventional heat	2	100	57	160	-
Saddle of roebuck, medium*	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	10	-
	Combination mode - Conventional heat	3	30	0	15	-
	Combination mode - Conventional heat	4	75	47	55	-
Saddle of roebuck, well done*	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	10	-
	Combination mode - Conventional heat	3	100	47	84	-
Roebuck rump	Full grill	1	Level 3	-	20	-
	Combination mode - Conventional heat	2	100	57	130	-
Wild boar, rump cut	Full grill	1	Level 3	0	20	-
	Combination mode - Conventional heat	2	100	57	145	-

* In stage 1 please place the universal tray on shelf level 1 and the rack on shelf level 2 (except with rack of lamb where the rack is placed on the universal tray on shelf level 1) without food on it and pre-heat the oven. Place the meat on the pre-heated rack at the beginning of stage 2.

Type of meat	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C
Other food						
Ostrich, medium*	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	13	-
	Combination mode - Conventional heat	3	30	0	15	-
	Combination mode - Conventional heat	4	75	52	157	-
Ostrich, well done*	Full grill	1	Level 3	-	10	-
	Full grill	2	Level 3	-	13	-
	Combination mode - Conventional heat	3	30	0	30	-
	Combination mode - Conventional heat	4	100	57	142	-

* In stage 1 please place the universal tray on shelf level 1 and the rack on shelf level 2 (except with rack of lamb where the rack is placed on the universal tray on shelf level 1) without food on it and pre-heat the oven. Place the meat on the pre-heated rack at the beginning of stage 2.

Fan plus

For baking on several levels

When using Fan plus, reduce the temperatures given for Conventional heat by about 20 °C.

Conventional heat

For baking traditional recipes, e.g. rich fruit cake and making soufflés.

Only bake on one level at a time.

Place tray bakes on the middle shelf.

If using an older recipe or cookbook, set the oven temperature for Conventional heat 10 °C lower than that recommended. This will not change cooking durations.

Top heat

Ideal for browning the topping on a dish.

Bottom heat

Use this setting towards the end of baking, to brown the base of a cake, quiche or pizza.

Intensive bake

For baking cakes with a moist topping , e.g. cheese cake, fresh fruit cakes, quiche and flans.
Also suitable for items such as pizza without the need to pre-bake the base.

Use the bottom shelf level.

Cake plus

For creamed mixtures, choux pastry (e.g. eclairs) and frozen pretzels.

Combination mode

The gleaming finish on bread, rolls and puff pastry is achieved by adding steam (maximum moisture, low temperature) in cooking stage 1. Browning is achieved using a high moisture level and a high temperature. The drying out phase takes place with low moisture and a high temperature.

Bake part-baked rolls with 90 % moisture at the temperature given by the manufacturer on the packaging.

Baking tips

Cakes, pizzas and chips etc. should be cooked until golden, not dark brown.

Remove the grease filter from the back wall. Otherwise results can be uneven. (Exception: Flans with a deep, fresh fruit filling, e.g. plums or damsons, pizza with lots of topping).

Bakeware

Dark-coloured tins are best for baking.
These conduct the heat more swiftly to the mixture. Shiny metal tins reflect heat so cakes take longer to cook and do not brown evenly.

Bake cakes in rectangular tins with the longer side across the width of the oven for optimum heat distribution and even results.

Universal tray

Because of its PerfectClean non-stick surface the universal tray does not need to be greased or lined with baking parchment for baking.

Baking parchment

Baking parchment should be used with:

– anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface,

– meringues or sponges with a high egg-white content, because they are more likely to stick.

Frozen food

When baking deep frozen products such as chips, croquettes, cakes, pizza and baguettes, use the lowest temperature quoted on the manufacturer's packaging.

Cook large frozen items e.g. cakes, pizzas and baguettes on baking parchment on the rack. Baking large frozen items on the baking tray or the universal tray can cause the metal to distort to such an extent that the tray cannot be taken out of the oven.

Small items of frozen food such as oven chips or potato croquettes can be cooked on the universal tray. Place them on baking parchment and turn several times during cooking.

Shelf level

When baking cakes with a moist topping only bake on one level.

Bake on a maximum of two levels at the same time.

Use shelf levels 1 and 2 when baking on 2 levels at the same time.

Notes about the chart

Select the lowest temperature in the chart.

Do not set a temperature higher than that recommended. Increasing the temperature may reduce the baking duration, but will lead to uneven browning, and unsatisfactory cooking results.

Check if the food is cooked at the end of the shortest duration quoted.To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Baking chart

Food	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Sponge mix					
Tray	Fan plus		150-180	-	25
Springform tin	Conventional heat		160-170	-	25-35
Puff pastry					
Filled	Combination mode - Fan plus	1	100	100	7
		2	190-210	90	10
		3	190-210	75	5
		4	190-210	0	6
Small pastries*	Conventional heat	-	180	-	15
Choux pastry					
Choux buns, eclairs	Combination mode - Fan plus		150-185	-	50
Yeast dough					
Bagels	Combination mode - Fan plus	1	100	100	10
		2	200	0	24
Baguettes, spelt bread	Combination mode - Fan plus	1	40	100	8
		2	50	100	4
		3	210	50	6
		4	180-210	0	30
Butter cake	Combination mode - Conventional heat	1	160	90	15
		2	120-165	0	10
Croissants	Combination mode - Fan plus	1	90	100	2
		2	160	90	10
		3	160-190	0	27
Triple grain bread	Combination mode - Fan plus	1	30	100	15
		2	150	50	10
		3	150	0	100
Flat bread	Combination mode - Conventional heat	1	40	100	10
		2	50	100	2
		3	210	0	6
		4	155-190	0	25
Plaited loaf	Combination mode - Conventional heat	1	40	100	8
		2	50	100	2
		3	200	50	10
		4	160-200	0	12
White bread in tin	Combination mode - Fan plus	1	40	100	8
		2	50	100	4
		3	210	50	6
		4	220	0	25-50

Baking

Food	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Yeast dough					
Herb rolls	Combination mode - Fan plus	1 2	155 200	90 0	9 15-25
Multigrain rolls	Combination mode - Fan plus	1 2	155 210	90 0	9 20-30
Pizza	Intensive bake		175-205	-	35
Yeast dough					
Plaited loaf	Combination mode - Conventional heat	1 2	90 170- 210	100 50	6 45
Stollen	Combination mode - Fan plus	1 2	150 130-160	100 0	30 30
Streusel cake	Combination mode - Fan plus	1 2 3	30 160 130-180	100 90 0	30 25 10
Sweet rolls	Combination mode - Conventional heat	1 2 3 4	40 50 200 200	100 100 50 0	8 2 10 8-13
Wholegrain bread	Combination mode - Fan plus	1 2 3 4	40 50 210 190-215	100 100 50 0	8 4 6 30
White bread	Combination mode - Fan plus	1 2 3 4	40 50 210 170-210	100 100 50 0	8 4 6 30
White rolls	Combination mode - Fan plus	1 2	155 200	90 0	9 20-30
Mixed wheatgrain bread	Combination mode - Fan plus	1 2 3 4	40 50 210 180-220	100 100 50 0	8 4 6 30
Onion tart	Intensive bake		190	-	25-35

Food	Function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Shortcrust pastry					
Small cakes	Combination mode - Fan plus		185 185	50 0	6 10-15
Tin with dry topping	Combination mode - Fan plus		200	85	35
Tin with moist topping*	Combination mode - Fan plus	1 2	210 190	0 0	15 20-30
Tray bake with topping	Intensive bake		170-190	-	35-45
Quark dough					
Sweet rolls	Combination mode - Conventional heat	1 2 3	50 165 165	100 50 0	5 5 14-26
Pizza	Intensive bake		155-190	-	30
Tray	Conventional heat		160-180	-	45-55
Creamed mixture					
Cake tin	Cake plus		170-190	-	55
Tray bake with fruit topping	Intensive bake		170-190	-	40
Small cakes	Combination mode - Conventional heat		150-190	95	25
Sourdough					
Mixed rye bread	Combination mode - Fan plus	1 2	210 190-210	50 0	5 50
Rye bread*	Combination mode - Fan plus	1 2 3	210 210 155-170	60 0 0	6 6 60
Strudel					
Apple strudel	Combination mode - Fan plus	1 2	30 190	90 0	7 35-55

* Pre-heat the oven with nothing in it

The appliance door must remain shut during grilling, as otherwise the controls will get hot. Danger of burning.

Do not use the food probe when using Full grill, Economy grill or Combination mode - Grill.

Use:

– Full grill / Economy grill for thin cuts and for browning baked dishes.

– Fan grill for thicker items, e.g. rolled meat, poultry pieces.

Use the rack above the universal tray for grilling.

Grill thick items, e.g. half a chicken, in the middle and thin items, e.g. steak, on the top shelf level.

The grill does not need to be pre-heated. Place the food to be grilled into a cold oven.

Turn food 2/3 of the way through cooking, unless otherwise advised in the chart.

Procedure

■ Place the rack on top of universal tray.

■ Place the food on the rack.

■ Place the food under the grill and shut the door.

■ Select the required oven function and the temperature.

Tips

Marinate or add a little oil if necessary to lean meat. Do not use other types of fat as they can burn and cause smoke.

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon.

– If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").

– If there is some resistance the inside will be pink (medium).

– If there is great resistance, it is thoroughly cooked through ("well done").

Grilling chart

Food	Function	Level / Temperature in °C	Moisture in %	Duration in minutes
Fish				
Trout	Full grill	Level 3	-	25-30
Salmon	Fan grill	180	-	35
Mackerel	Full grill	Level 3	-	25
Meat and sausages			-	
Burgers	Full grill	Level 3	-	20
Bratwurst fresh / pre-cooked	Full grill	Level 3	-	15-20
Miscellaneous				
Toast	Full grill	Level 3	-	5-8
Toast with toppings	Full grill	Level 3	-	8-15
Corn on the cob	Combination mode Full grill	Level 3	30	23

Automatic programmes

Your appliance has a wide range of Automatic programmes. Each one contains the relevant cooking function, temperature and duration. All you have to do is select the Automatic programme you want and select how well done you want the food cooked.

The degree of doneness and browning levels are shown in a bar graph with seven segments. The factory default is always the middle setting. It will be highlighted. To change the setting simply move the highlighting to the left or the right.

With some roasting programmes you can also set the moisture level: meat cooked at a low temperature over a long period will be tender and succulent.

The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.

In some programmes you will be prompted about which shelf level to use and when to add food to the oven. Follow and confirm these instructions.

The oven interior needs to be at room temperature before starting an Automatic programme.

When placing food in an already hot steam oven, be very careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated.
Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

Please refer to the cook book for information on suitable baking containers.

You can delay the start by selecting the "Start at" or the "Ready at" option.

To finish an Automatic programme early you have to switch the appliance off.

If by the end of an Automatic programme the food is not cooked enough, select "Continue cooking" or "Continue baking".

Automatic programmes can also be saved as "User programmes" and can be listed in the main menu.

Overview of automatic programmes

- Vegetables
- Fish
- Shellfish
- Mussels
- Meat
- Sausages
- Pulses
- Rice
- Grain
- Fruit
- Mushrooms
- Hen's eggs
- Pasta
- Bread
- Bread rolls
- Cakes / biscuits
- Pizza, Quiche & Co
- Special

To use an Automatic programme

- Select "Automatic programmes".
- Select the appropriate sub menu (e.g. Vegetables).
- Select the type of vegetable (e.g. Cauliflower).
- Select and confirm any further options.
- Select the cooking method you want to use and how well cooked you want the food to be.

Continue cooking

If by the end of an Automatic programme the food is not cooked enough, select the Continue cooking function.

- Select "Continue cooking".
- Select how well cooked you want the food to be and confirm with "OK".

Your appliance is supplied with a number of standard default settings. You can select and change these via the "Settings" menu.

Currently selected settings are indicated by a tick ✓ next to them.

⮌ takes you to the previous screen or level.

After confirming "OK" or if you do not make a selection within approx. 15 seconds, the display will revert to the previous level.

There are a number of language choices available. If you have selected the wrong one by mistake, you can follow the flag symbol ⚑ to get yourself back to the "Language" menu.

- Switch on the appliance.
- Select "Settings" ⚑.
- Select the sub menu you want and confirm with "OK".
- Select the setting you want to change.
- Confirm with "OK".

Settings

The factory setting for each option is shown in **bold**.

Option	Available settings
Language	**Deutsch**, English and other languages Country
Time	Display On / **Off** / Night dimming Clock format 12 h / **24 h** Set
Date	Set the date
Lighting	On / **On for 15 seconds**
Display brightness	Set the brightness
Volume	Buzzer tones Keypad tone
Units	Weight **g** or lbs/oz Temperature **°C** or °F
Keeping warm	On / **Off**
Automatic rinse	**On** / Off
Steam reduction	**On** / Off
Recommended temperatures	Change recommended temperatures
Safety	System lock On / **Off** Sensor lock On / **Off**

Option	Available settings
Water hardness	Soft (< 8.4 °dH, < 1.5 mmol/l) Medium (8.4 - 14 °dH, 1.5 - 2.5 mmol/l) **Hard** (> 14 °dH, > 2.5 mmol/l)
Showroom programme	Demo mode On / **Off**
Factory default	Settings Reset settings User programmes Delete user programmes Recommended temperatures Reset recommended temperatures

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning. The appliance and accessories should be cleaned and dried thoroughly after each use.

Make sure the appliance is completely dry before closing the door.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned beforehand to prevent the build-up of odours etc. Leave the door open afterwards.

Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

Appliance front

Remove any soiling immediately.
If this is not done, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front with a clean sponge and a solution of hot water and washing-up liquid. After cleaning dry with a soft cloth.
A clean, damp microfibre cloth without cleaning agent can also be used.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the surfaces.

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- melamine eraser blocks,
- sharp metal scrapers.

Accessories

Universal tray, Combi rack, shelf runners

These accessories have been treated with **PerfectClean** enamel. Please refer to the section on "PerfectClean" for more information.

Do not clean these accessories in the dishwasher.

Please remove

– light soiling with a sponge and a solution of washing-up liquid and hot water.

– heavier soiling with a **non-scouring washing-up sponge** and a solution of washing-up liquid and hot water. If necessary, the pad on the reverse of the sponge can be used.

After cleaning, rinse thoroughly with clean water, and dry with a soft cloth.

Cooking containers

The stainless steel cooking containers are dishwasher safe.

Use a little vinegar to remove any bluish discolouration from cooking containers.
You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

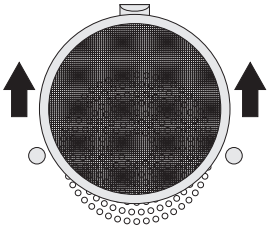
Food probe

Clean the food probe after each use. It should be wiped clean with a damp cloth only.

Do immerse the food probe in water or clean it in the dishwasher.

Grease filter

Clean the grease filter after every roasting programme with a solution of washing-up liquid and hot water or in the dishwasher.



■ Pull the grease filter upwards to remove it.

If the grease filter is cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Floor filter

The filter in the floor of the oven should be cleaned and dried after each use.

Vinegar can be used to remove discolouration and limescale deposits. You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse thoroughly with clean water to remove any residual cleaning agent.

Water container / condensate container

Remove and empty the water container / condensate container after each use. Rinse by hand or in the dishwasher and then dry to prevent limescale.

Water can drip into the water container / condensate container compartment when removing the containers. Dry the compartment with a soft cloth.

Oven interior

The oven interior is made from stainless steel which has been treated with a special finish called **PerfectClean**. Please refer to the section on "PerfectClean" for more information.

The oven door and the side runners can be removed to make it easier to clean the oven interior.

After a programme using steam

Please remove

– condensate using a sponge or absorbent cloth,

– light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance / Drying").

After a roasting, grilling or baking programme

Clean the oven thoroughly after roasting, grilling and baking as otherwise soiling can burn on and become impossible to remove.

Remove light soiling with a **non-scouring washing-up sponge** and a solution of washing-up liquid and hot water. If necessary, the pad on the reverse of the sponge can be used.
Rinse or wipe surfaces clean afterwards and then dry with a soft cloth.

Soaking the soiling for a few minutes with a solution of washing-up liquid and hot water can make cleaning easier. Alternatively run the "Maintenance / Soak" programme (see "Maintenance").

Do not use oven spray as you will not be able to remove all residual chemicals.

Door seal

Grease deposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked. Clean the door seal after every baking or roasting programme using a clean, damp microfibre cloth or a clean sponge and a solution of washing-up liquid and hot water. Wipe dry with a soft cloth.

Replace the seal with a new one if it becomes porous or brittle. Door seals can be ordered from the Miele Spare Parts Department.

PerfectClean

The oven interior and side runners are made from stainless steel which has been treated with a special **PerfectClean** finish which gives the surface an iridescent appearance. PerfectClean surfaces have very good non-stick properties and are easy to clean.

However, it is very important to clean the surfaces each time the oven is used. The surface will become harder to clean and the non-stick properties will deteriorate if soiling is not removed after each use and allowed to build up.

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot.

Spilt fruit juices may cause lasting discolouration of the surfaces. This discolouration is permanent but will not affect the efficiency of the surface.

Remove residual cleaning agent after cleaning. If left it will reduce the non-stick properties of the PerfectClean surfaces.

To protect the non-stick effect of PerfectClean surfaces please avoid:

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– cleaning agents for ceramic hobs,

– ceramic and stainless steel hob cleaner,

– wire wool or metal scourers,

– abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,

– oven spray must not be used in a hot oven or left on for too long,

– cleaning in a dishwasher,

– spot cleaning.

Maintenance

Soak

Stubborn soiling from roasting can be soaked using this programme.

- Allow the oven interior to cool down.
- Remove all accessories and fill the water container with fresh tap water.
- Select "Maintenance".
- Select "Soak", and follow the instructions in the display.

The soaking process takes approx. 10 minutes.

Drying

Use this programme to dry the oven interior, including inaccessible areas thoroughly.

- Dry the oven interior with a soft cloth.
- Select "Maintenance".
- Select "Drying".

The drying process takes approx. 20 minutes.

Rinsing

This programme is used for flushing out components in the appliance that carry water and ensures any food deposits are also removed.

- Select "Maintenance".
- Select "Rinse", and follow the instructions in the display.

Rinsing takes approx. 10 minutes.

Descaling

We recommend using Miele descaling tablets for descaling the appliance (see "Optional accessories"). These have been specially developed for Miele appliances to optimise the descaling process.
Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides, for example, could damage the steam oven. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Do not let descaling solution come into contact with the handle or the metal control panel as this could cause marks to appear. Should descaling agent get onto these surfaces, wipe it away immediately.

The appliance will need descaling after a certain number of operating hours. After switching on, a message will then appear in the display to tell you that you are able to run 10 programmes before the appliance has to be descaled. Only programmes which use steam are counted. The appliance will **lock completely** after you have run the tenth programme which uses steam and you will not be able to use any of the functions. However, we recommend that you descale the appliance before it locks. The descaling process takes about 40 minutes. During descaling you will be prompted to refill the water container with fresh tap water twice.

- Switch the appliance on and select "Maintenance / Descale".

The message "Please wait ..." will appear in the display. The descaling process is being primed and may take a few minutes.
As soon as the appliance is ready you will be prompted to fill the water container.

- Fill the water container with 1.0 litre of fresh tap water up to the level marker and drop 2 Miele descaling tablets in it.
- Push the water container into the appliance until it connects and then follow the instructions in the display.

The descaling process will start after you confirm "OK" for the last time.

It is only possible to cancel the descaling process during the first 6 minutes.
Do not switch the appliance off during the descaling process. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

The system will need rinsing through after approx. 25 minutes

- Follow the instructions in the display.

Once this has taken place "Empty the condensate container" will appear in the display.

- Follow the instructions in the display and then confirm with "OK".

A message will appear in the display when the descaling process has been completed.

After descaling

- Switch the appliance off.
- Remove, empty and dry the water container.
- Open the door.
- Dry the oven interior.

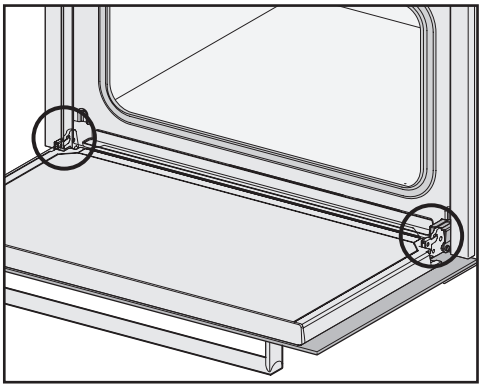
Make sure the appliance is completely dry before closing the door.

Oven door

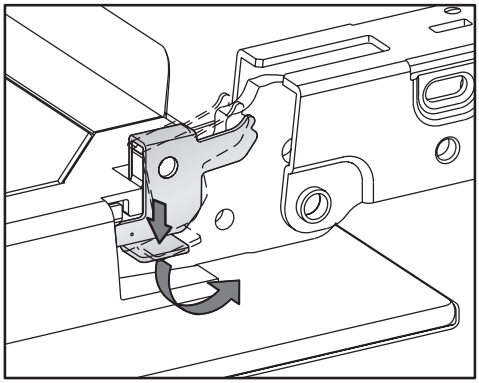
To remove the oven door

Before removing the door, the locking clamps on both hinges have to be released.

- Open the door fully.

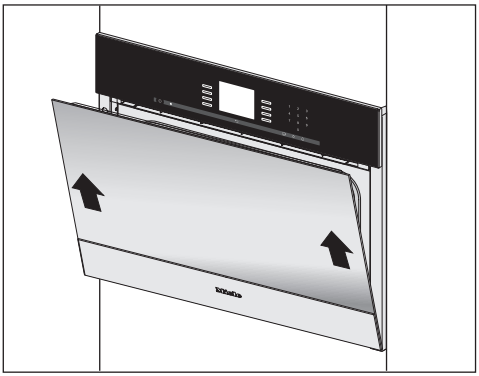


- To release the locking clamps on the hinges press and turn them upwards as far as they will go until they are at an angle. See illustration.



Danger of injury.
Do not attempt to take the door off when it is in a horizontal position. The hinge retainers will close, and damage the appliance.

- Raise the door up till it rests open.
- Hold the door securely at both sides and lift it evenly upwards off the hinge retainers.



Do not lift the door off by the handle. The handle could break and damage the door glass.
Make sure that you lift the door off equally on both sides.

To replace it

- Hold the door securely at both sides and carefully fit it back into the hinge retainers.

Make sure that the door goes back on straight.

- Open the door fully.
- Turn both locking clamps down as far as they will go into a horizontal position.

It is essential that the clamps are locked after refitting the door. Otherwise the hinges could work loose, resulting in damage to the door.

Problem solving guide

Minor faults in the performance of the appliance, some of which may result from incorrect operation, can be put right without contacting the Service Department.

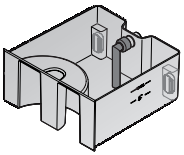
The following guide may help you to find the reason for a fault, and to correct it. You should, however, note the following:

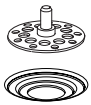
⚠ Installation work and repairs to electrical appliances must only be carried out by a suitably qualified person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous.

Problem	Possible cause and remedy
You cannot switch the appliance on.	The fuse is defective or has tripped. ■ Reset the trip switch in the mains fuse box or replace the fuse (minimum fuse rating -see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or the Miele Service Department.
The appliance is in demo mode and is not heating up.	■ See "Settings / Showroom programme" for instructions on how to deactivate this setting.
The fan can still be heard after the appliance has been switched off.	The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.

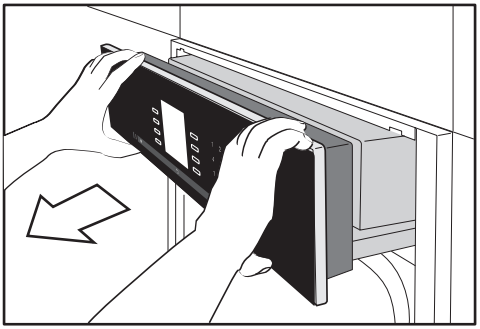
Problem	Possible cause and remedy
A humming noise can be heard after switching the appliance on, during use and after switching it off.	This is the noise of the pump drawing water into the system and draining it away. – It is quite normal and does not indicate any fault with the appliance.
After moving house the appliance no longer switches from the heating-up phase to the cooking phase.	The boiling temperature of the water has changed as the altitude of the new location for the appliance differs from the old one by at least 300 m. ■ To adjust the boiling temperature, you need to descale the appliance (see "Cleaning and care / Descaling").
During operation an unusually large amount of steam escapes, or steam escapes from parts of the oven where it does not usually.	The door is not properly closed. ■ Close the door.
	The door seal is not correctly fitted. ■ Press it in all the way round the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracks can be seen. ■ Replace the door seal.
The control panel will not open or close automatically despite touching the sensor several times.	Something is obstructing the control panel. ■ Remove the obstruction.
	The obstruction sensor is very sensitive and can prevent the panel opening or shutting if it picks up a signal. ■ The control panel can be opened and closed manually if this happens (see end of this section). If this happens too frequently please contact the Service Department.

Problem	Possible cause and remedy
The oven lighting is not working.	The lamp is defective. ■ Call Miele Service to have the lamp replaced.
The "Start at" function has not worked.	This function will not work with "Menu cooking" or "Maintenance".
	The temperature in the oven is too high, e.g. after a programme has finished. ■ Open the door and let the oven cool down.
Cakes and biscuits are not cooked properly after following the durations given in the recipe.	The temperature set is not the same as the one given in the recipe.
	The grease filter is inserted in the back panel. Baking takes longer with this filter is place.
	The recipe has been altered. For example, adding more liquid or eggs can increase the duration required.
Cakes or biscuits are unevenly browned.	The set temperature is too high.
	The grease filter has not been taken out of the back wall.
	More than two levels were used for baking.

Problem	Possible cause and remedy
F and a number appear in the display.	
F 10	The suction tube in the water container – is not fitted correctly – is not positioned vertically ■ Connect it properly and make sure it is vertical: 
F 11 F 20	Blocked drain hoses ■ Descale the appliance. If the fault message appears in the display again call the Service Department.
F 44	Communication fault ■ Switch the appliance off and then back on again after a few minutes. If the fault code appears in the display again call the Service Department.
F 55	The maximum length of time for which the steam combi oven can be operated has been exceeded and so the appliance has switched itself off automatically for safety reasons. ■ The appliance can be used again immediately by switching it off and on again.

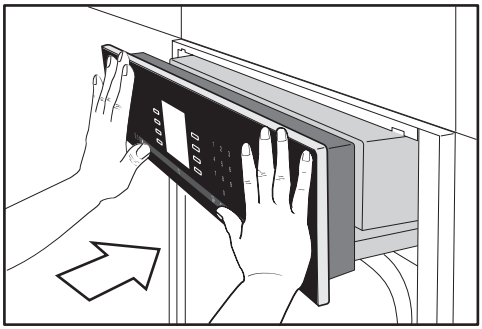
Problem	Possible cause and remedy
F 196	There is a fault. ■ Switch the appliance off and then back on again.
	The filter in the bottom of the oven is not positioned correctly. ■ Switch the appliance off, re-fit the filter correctly:  and then switch the appliance on again. If, having corrected the problem, this fault message appears again, contact the Miele Service Department.
F .. Other fault codes	Technical fault. ■ Switch the appliance off and call the Service Department.

To open the panel manually



- Carefully open the appliance door.
- Take hold of the panel at the top and bottom.
- Pull the panel out forwards to start with.
- Then carefully push the panel upwards.

To close the panel manually



- Take hold of the panel at the top and bottom.
- Carefully push the panel downwards.
- Then push it in.

Optional accessories

Miele offer a range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

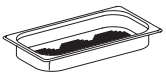
These can be ordered online at:

or from Miele (see end of this booklet for contact details)..

Cooking containers

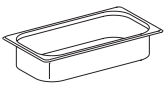
There is a wide range of perforated and solid cooking containers available in different sizes.
Cooking containers **325 mm** wide are not suitable for sliding into the oven on the runners and must be placed on the container rack.

DGGL 1



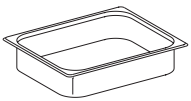
Perforated cooking container
Gross capacity 1.5 litres / Usable capacity 0.9 litres
325 x 175 x 40 mm (W x D x H)

DGG 2



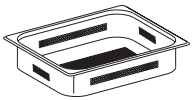
Solid cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGG 3



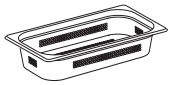
Solid cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

DGGL 4



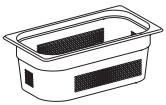
Perforated cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

DGGL 5



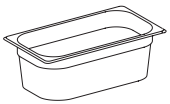
Perforated cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGGL 6



Perforated cooking container
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGG 7



Solid cooking container
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGGL 8

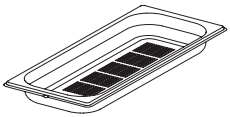
Perforated cooking container
Gross capacity 2.0 litres / Usable capacity 1.7 litres
325 x 265 x 40 mm (W x D x H)

DGGL 12

Perforated cooking container
Gross capacity 5.4 litres / Usable capacity 3.3 litres
450 x 390 x 40 mm (W x H x D)

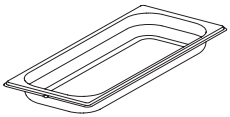
Optional accessories

DGGL 20



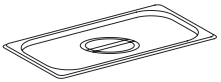
Perforated cooking container (supplied)
Gross capacity 2.4 litres / Usable capacity 1.8 litres
450 x 190 x 40 mm (W x D x H)

DGG 20



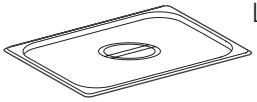
Solid cooking container (supplied)
Gross capacity 2.4 litres / Usable capacity 1.8 litres
450 x 190 x 40 mm (W x D x H)

DGD 1/3



Lid for 325 x 175 mm cooking containers

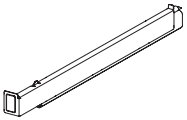
DGD 1/2



Lid for 325 x 265 mm cooking containers

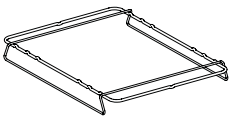
Other accessories

FlexiClip telescopic runners



The FlexiClip telescopic runners can be clipped into any of the existing shelf runners and pulled out of the oven to their fullest extent.

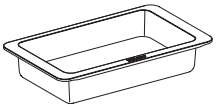
Container rack



For holding 325 mm wide containers. Slides into the side runners in the appliance.

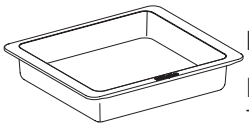
Gourmet oven dishes

Die-cast aluminium casserole dish with non-stick surface and stainless steel lid. Slides into the side runners in the oven. Also suitable for use on an extended zone of an electric ceramic hob and in all Miele ovens. Not suitable for use on gas hobs or on induction hobs.



HUB 5000-M

Depth 22 cm, Maximum capacity approx. 5.0 kg

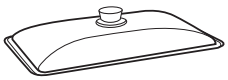


HUB 5000-XL

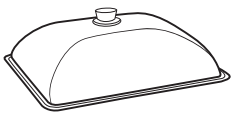
Depth 35 cm, Maximum capacity approx. 8.0 kg
This oven dish will not fit in the oven with the lid on!

Gourmet oven dish lids

Stainless steel

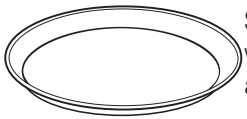


HBD 60-22
for HUB 5000-M



HBD 60-35
for HUB 5000-XL

Round baking tray



Suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

Optional accessories

Miele@home

The Miele@home System can only be fitted by an authorised Miele service technician. Please contact Miele for details of this system. It is not available in all countries.

Cleaning and care products

DGCLean
250 ml

Special cleaning agent for removing stubborn soiling from the oven interior, particularly after roasting.

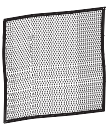
Miele descaling tablets
Pack of 6

For descaling the appliance

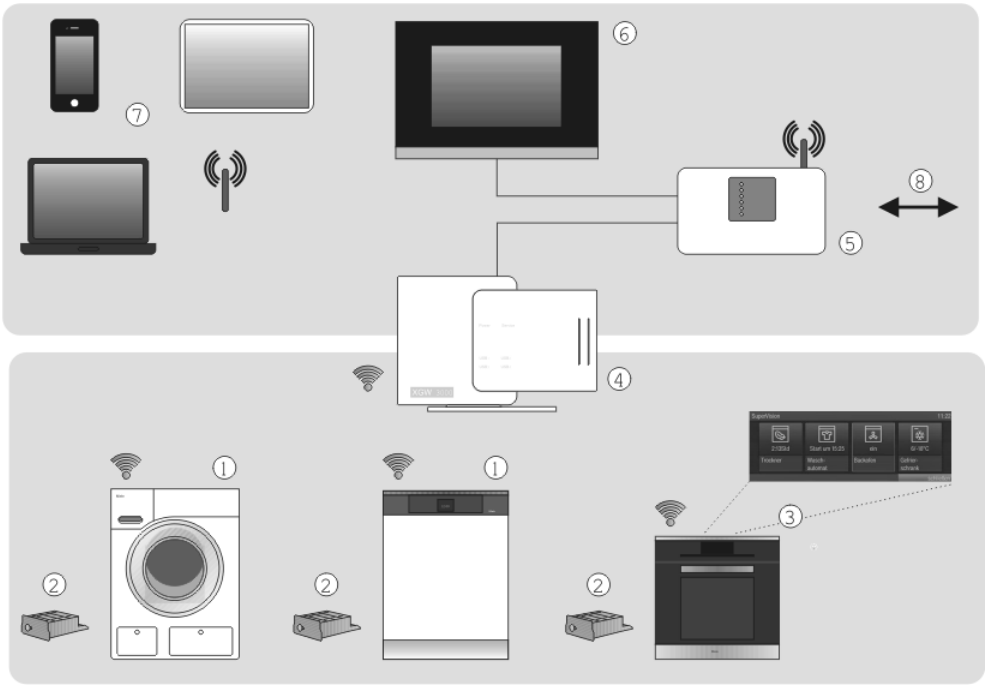
Ceramic and stainless steel hob cleaner
250 ml

Removes discolouration from cooking containers.

Microfibre cloth



Removes finger marks and light soiling



① Miele@home communication enabled appliance

② Miele@home communication module XKM3000Z

③ Miele@home communication enabled Master appliance with SuperVision functionality

④ Miele@home Gateway XGW3000

⑤ WiFi router

⑥ Connection to a Home automation system

⑦ Smartphone, Tablet PC, Laptop

⑧ Internet connection

This appliance ①/③ is communication enabled and can be connected to the Miele@home system via a communication module ② (optional accessory) and a conversion kit where required.

The Miele@home system enables communication enabled appliances to send information via the household wiring network to a master appliance ③ such as an oven with SuperVision function about their operational status, as well as information about the progress of the programme.

Displaying information and controlling appliances

– SuperVision master appliance ③
The status of other signed on appliances can be shown in the display of some communication enabled appliances.

– Mobile appliance ⑦
A PC, Notebook, Tablet PC or a Smartphone can be used within the reception area of a household WLAN ⑤ to display status information about signed on appliances and carry out certain functions.

– Household network ⑥
The Miele@home system enables smart living. The Miele@home Gateway ④ allows other communication enabled appliances to integrate into the household bus system.
In Germany communication enabled appliances can be integrated into the QIVICON Smart Home Platform instead of the Miele@home Gateway (www.qivicon.de).

SmartStart

Smart grid enabled appliances can be started automatically at a time when electricity costs are favourable or when a sufficient supply of electricity is available (e.g. from a solar power system).

Accessories required

– Communication module XKM3000Z

– Conversion kit for communication system XKV (depending on household appliance)

– Miele@home Gateway XGW3000

These accessories are supplied with their own installation and operating instructions.

Further information

Further information regarding Miele@home is available on the internet and in the instruction manuals of the various components, e.g. the Miele@home Gateway. Please note that the Miele@home and SuperVision system is currently only available in selected countries.

▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

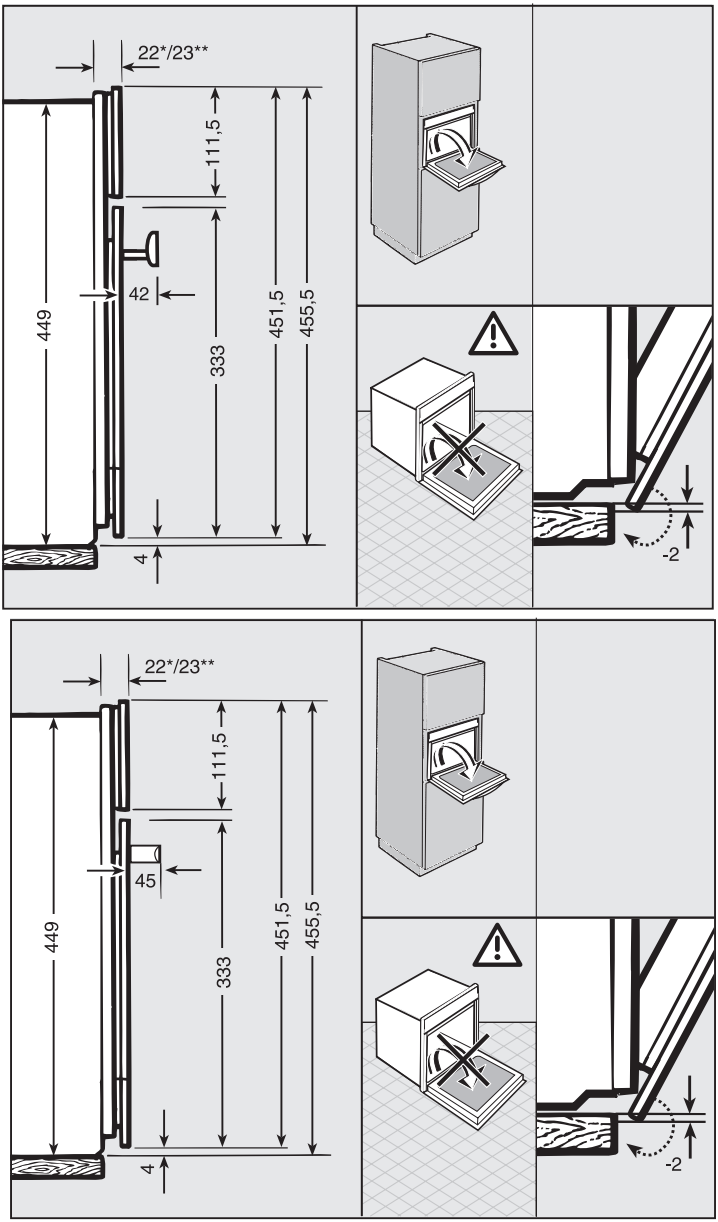
▶ The socket and on-off switch should be easily accessible after the appliance has been installed.

▶ The appliance must not be used in a non-stationary location (e.g. on a ship).

▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the appliance.

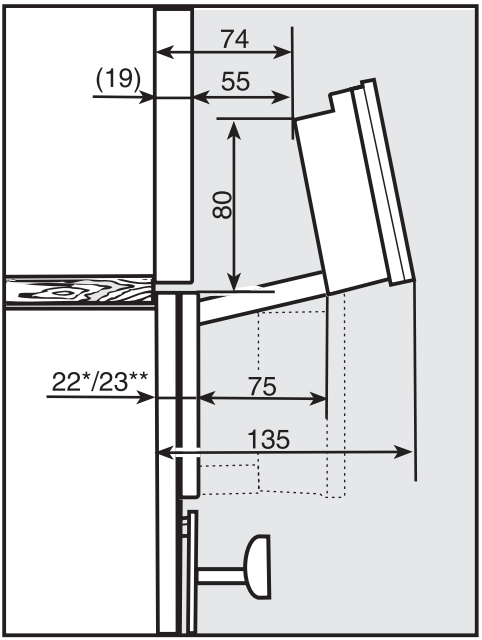
All dimensions are given in mm.

Front dimensions



* Appliances with glass front
** Appliances with metal front

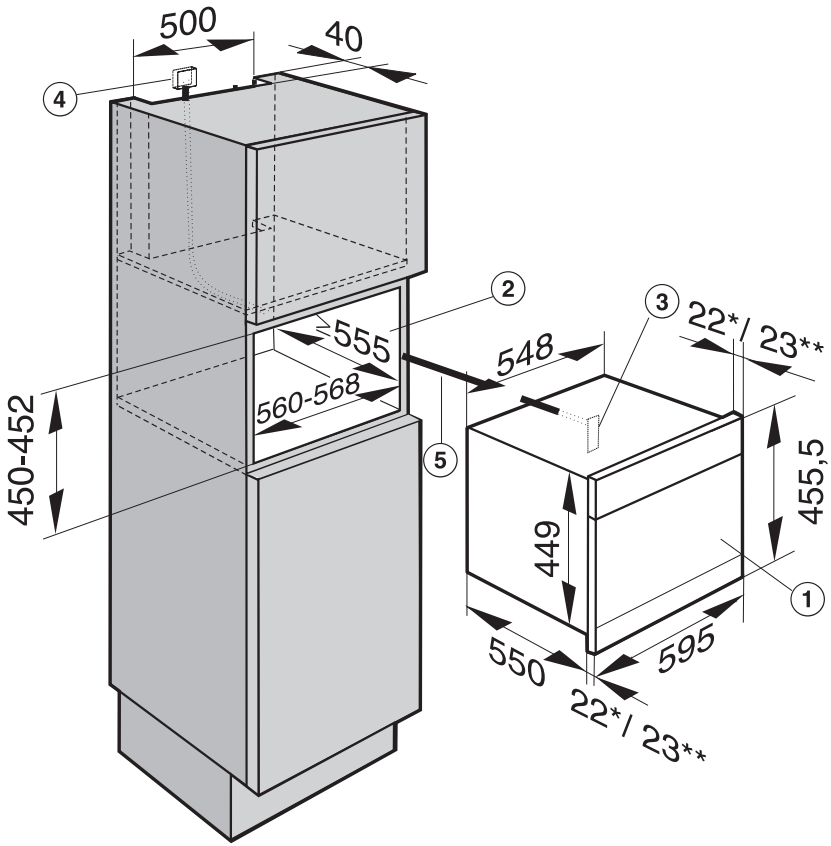
Area in front of the control panel



The area in front of the control panel must not be blocked by anything (such as a door handle) that would hinder it from opening and shutting.

Appliance and building-in dimensions

Installation in a tall unit



① Steam combination oven

② Building-in niche

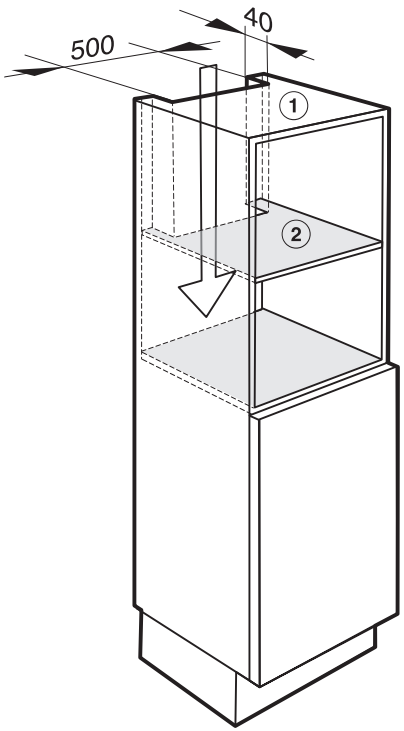
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Ventilation cut-outs



To ensure the appliance has adequate ventilation, the following cut-outs measuring 500 x 40 mm must be provided:

① in the top of the housing unit

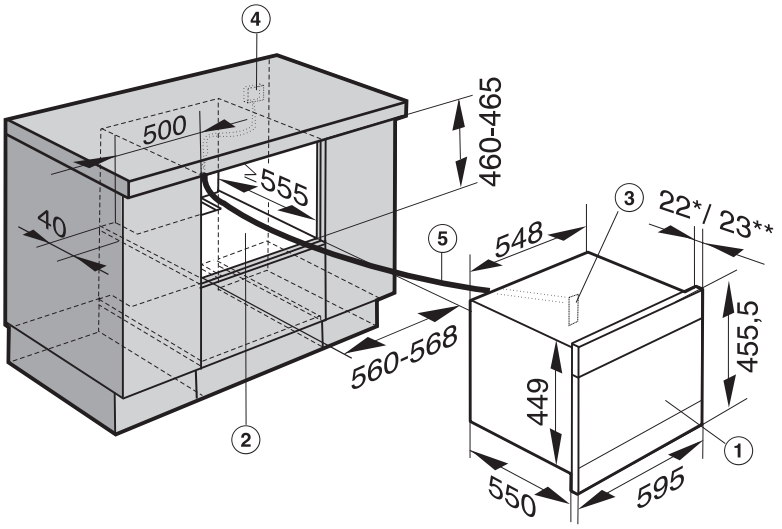
② in the interim shelf above the building-in niche

The furniture housing unit must not have a back panel fitted behind the building-in niche.

Appliance and building-in dimensions

Installation in a base unit

When building the appliance into a base unit underneath a hob please also observe the installation instructions for the hob as well as the building-in depth required for the hob.



① Steam combination oven

② Building-in niche

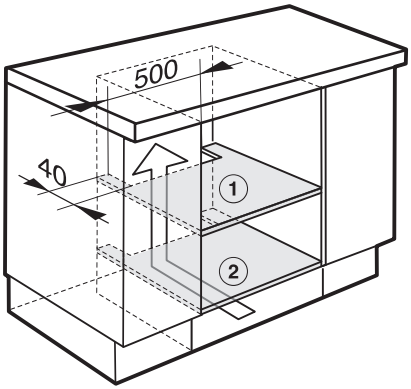
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Ventilation cut-outs



To ensure the appliance has adequate ventilation, the following cut-outs measuring 500 x 40 mm must be provided:

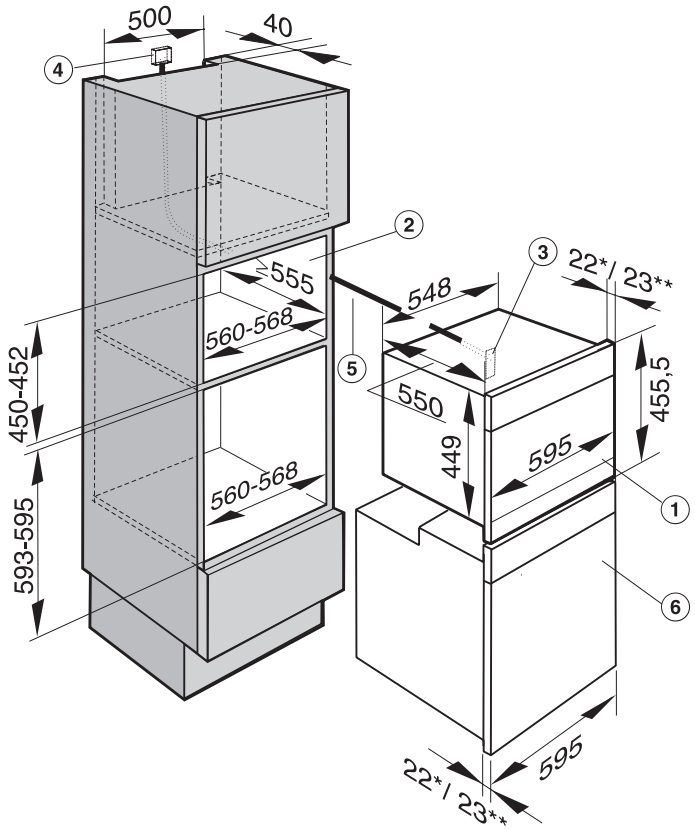
① in the base of the building-in niche

② in the floor of the cupboard space below the building-in niche

The furniture housing unit must not have a back panel fitted behind the building-in niche.

Appliance and building-in dimensions

Installation in a tall unit in combination with an oven



① Steam combination oven

② Building-in niche

③ Inlet for mains connection cable to the appliance

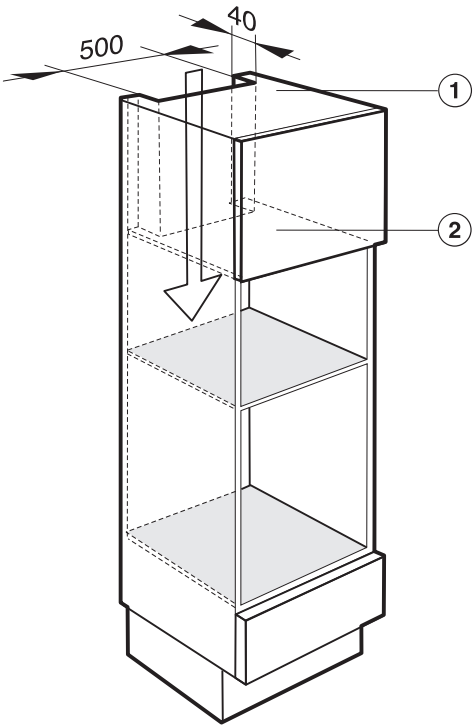
④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

⑥ Oven

* Appliances with glass front
** Appliances with metal front

Ventilation cut-outs



To ensure the appliance has adequate ventilation, the following cut-outs measuring 500 x 40 mm must be provided:

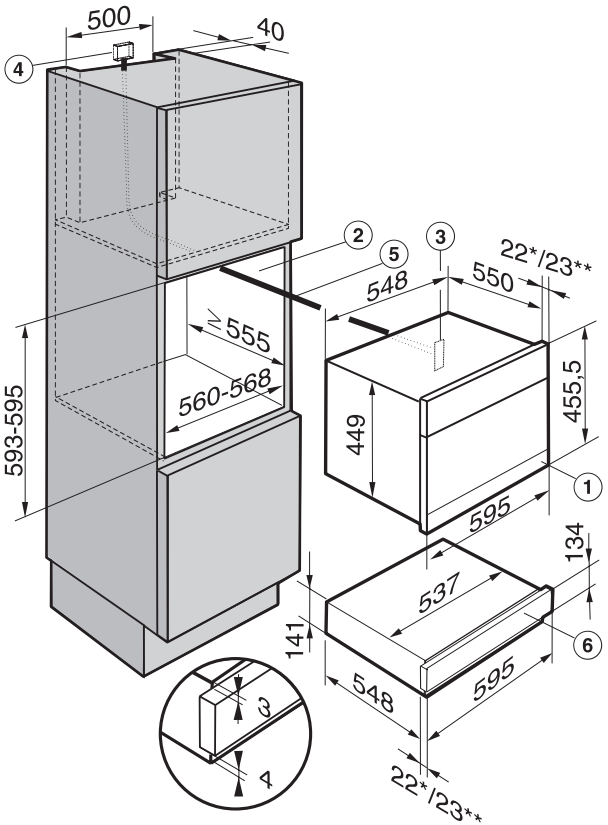
① in the top of the housing unit

② in the interim shelf above the building-in niche

The furniture housing unit must not have a back panel fitted behind the building-in niche.

Ventilation cut-out for the oven:
Please refer to the Installation instructions for the oven.

Installation in combination with ESW 6x14



① Steam combination oven

② Building-in niche

③ Inlet for mains connection cable to the appliance

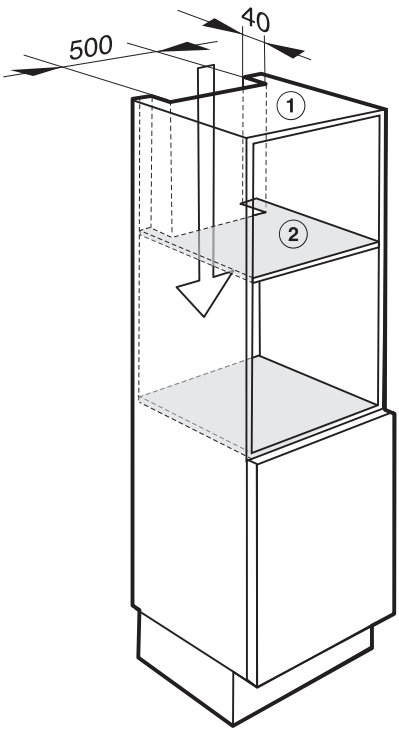
④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

⑥ Food warming drawer

* Appliances with glass front
** Appliances with metal front

Ventilation cut-outs



To ensure the appliance has adequate ventilation, the following cut-outs measuring 500 x 40 mm must be provided:

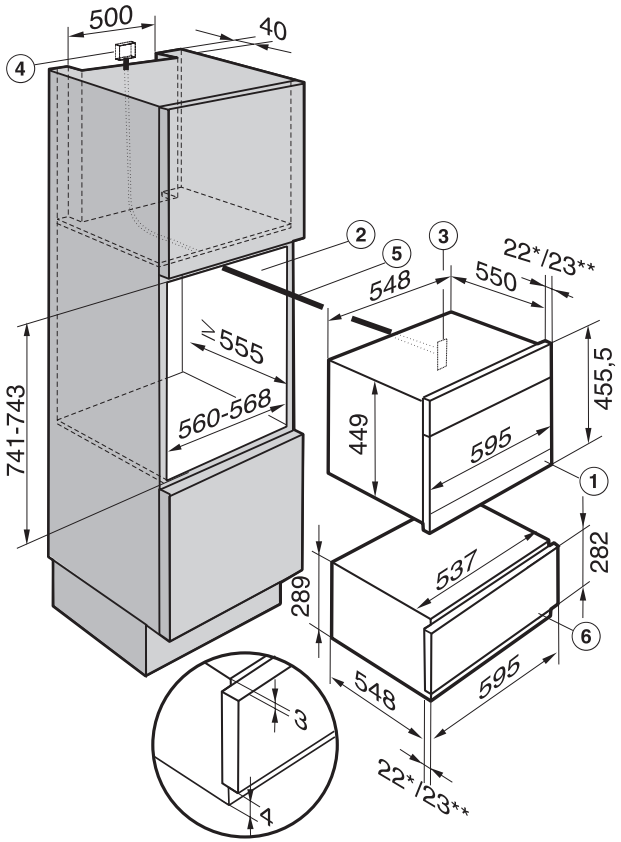
① in the top of the housing unit

② in the interim shelf above the building-in niche

The furniture housing unit must not have a back panel fitted behind the building-in niche.

Appliance and building-in dimensions

Installation in combination with ESW 6x29



① Steam combination oven

② Building-in niche

③ Inlet for mains connection cable to the appliance

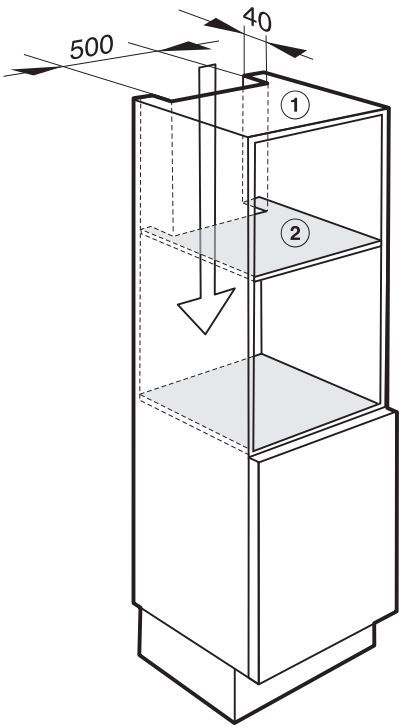
④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

⑥ Food warming drawer

* Appliances with glass front
** Appliances with metal front

Ventilation cut-outs



To ensure the appliance has adequate ventilation, the following cut-outs measuring 500 x 40 mm must be provided:

① in the top of the housing unit

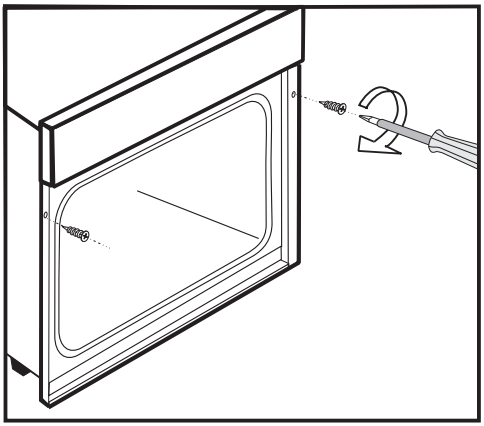
② in the interim shelf above the building-in niche

The furniture housing unit must not have a back panel fitted behind the building-in niche.

- Push the appliance into the niche and align it.

For correct functioning of the steam generator please make sure that the appliance is horizontally level.
The maximum deviation tolerated is 2°.

- Secure the appliance into the unit by screwing the two wood screws 3.5 x 25 mm (supplied) into the vertical trim on either side of the appliance (see illustration).



All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply via an extension lead. These do not guarantee the required safety of the appliance.

Please ensure that the connection data quoted on the data plate match the household mains supply.

This appliance is supplied with a cable for connection to a suitable fused isolator which complies with national and local safety regulations by a suitably qualified electrician.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Electrical connection

Important U.K.

This appliance is supplied for connection to a single phase 230 V 50 Hz supply with a 3-core cable.
The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING: THIS APPLIANCE MUST BE EARTHED

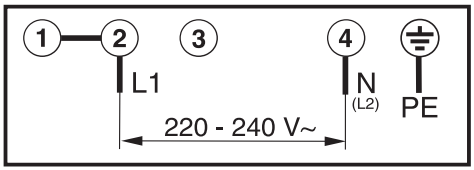
Important

The electrical safety of this appliance can only be guaranteed when correctlly earthed. It is essential that this standard safety installation is present. If in any doubt please have the electrical installation inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

Connection cable

A damaged cable must be replaced with a special pvc insulated connection cable of type H 05 VV-F, available from Miele.
It must be replaced by a Miele approved service technician.
The connection data are quoted on the data plate.



This appliance is rated energy efficiency class **A** in accordance with EN 50304. Tests were carried out using "Cake plus".

After sales service, data plate, guarantee

In the event of any faults which you cannot remedy yourself, please contact:

– your Miele Dealer, or

– the Miele Service Department

Contact details for Miele are given at the end of this booklet. N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting Miele, please quote the model and serial number of your appliance. This information is quoted on the data plate supplied with the appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.

Guarantee

In the UK, your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.
For information on the appliance guarantee specific to your country please contact Miele. See the end of this booklet for contact details.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0845 365 0555
Customer Contact Centre Tel: 0845 365 6600
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353, Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: info@miele.cn, Internet: www.miele.cn

Miele (Hong Kong) Limited
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay, Hong Kong
Tel: (852) 2610 1331, Fax: (852)2610 1013
Email: mielehk@miele.com.hk

India
Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi - 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

Manufacturer: Miele & Cie. KG
Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Miele

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara Sapura Kencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 Kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
8 College Hill
Freemans Bay, Auckland 1011, NZ
Tel: 0800 464 353, Fax: +64 9378 0146
Internet: www.miele.co.nz

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

Miele

DGC 6500 / DGC 6600

CE

en - GB

M.-Nr. 09 616 510 / 04